

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries 7TH TIER

Volume 87

NOVEMBER 5, 1932

Number 19

GENUINE IMPORTED PRAGUE SALT

"The Safe, Fast, Cure"

Seven Years of
Perfect Cures

A Safe Road
to Follow



A Margin of
Safety

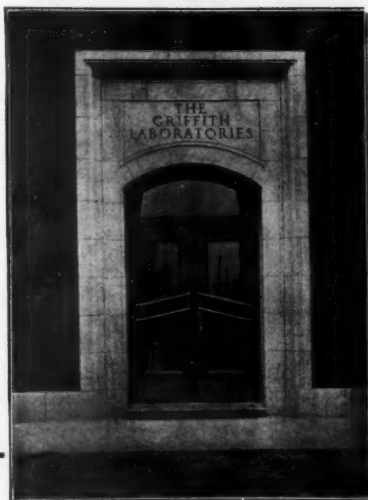
A Margin of
Profit

THE HOUSE OF SERVICE

We Live to Serve Our Friends

Our Service is
Free

Our Staff is
Competent



Our Products are
Pure

Shipments Promptly
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Study the Prague Booklet Carefully

Study the Prague Booklet Carefully

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1415-25 W. 37th St., Chicago, Illinois Canadian Office: 532 Eastern Ave., Toronto

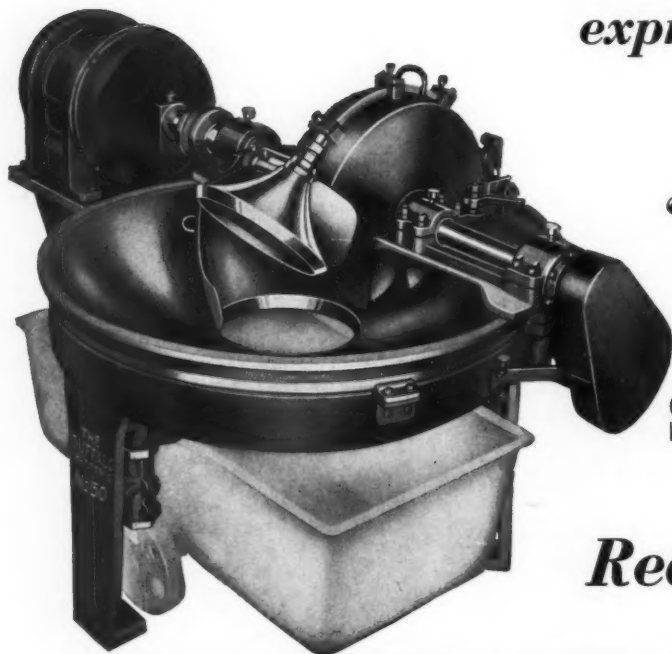
SEE YOU AT THE CONVENTION—BOOTHS 8 and 9

FUHRMAN & FORSTER CO.

CHICAGO, ILL.

Manufacturers of Quality Sausage

*express their opinion
of the NEW*



"BUFFALO" Self-Emptying Silent Cutter

Read their Letter:

We take pleasure in advising you that the new #50 Cutter is giving us complete satisfaction. It cuts the meat finer and faster than any machine we have ever used before, and its great simplicity makes it the outstanding machine in the self-emptying Cutter class.

Our plant is completely equipped with "BUFFALO" machinery which we consider the best sausage machinery made and we will be glad to show this to anyone interested in improving quality and reducing cost.

(signed) Arthur Forster, Vice Pres. & Gen. Mgr.
FUHRMAN & FORSTER CO., Chicago, Ill.

*See this marvelous new machine on Display in Booth 17
at the PACKERS' CONVENTION in Chicago, Nov. 11 to 15*

JOHN E. SMITH'S SONS COMPANY, Buffalo, N. Y., U.S.A.

*Manufacturers of "BUFFALO" Silent Cutters, Grinders, Mixers,
Stuffers, Casing Pullers, Bacon Slicers and Fat Cutters*

Chicago Office:
4201 S. Halsted St.

H.P.S. NEWS

C. CARR SHERMAN, Editor

Vol. 3

NOVEMBER 5, 1932

No. 13



To borrow a current slang phrase, a product of the Hygrade Food Products Corporation is a "honey"—first, because "Honey" Brand identifies it, and second, because in the literal sense, it's a mighty good product!

"Honey" Brand was first employed 'way back in the eighties by Parker, Webb & Co. to identify its choice products. It has been used by Parker, Webb & Co., Allied Packers, Incorporated, and Hygrade Food Products Corporation ever since.

Honey, the natural sweet food product made by the bee, has been regarded as an especially delicious food for centuries—since the old Biblical days when a land "flowing with milk and honey" was indeed the goal of ambitious mankind. And when the packers of whom we write had perfected their products to the point of excellence, what more natural than to distinguish those products by this significant brand name?

Certainly, "Honey" Brand products are *sweet* products!

Since the Days of McKinley and Bryan

Even back in the days of torchlight processions and silver-tongued oratory, H. P. S. Papers were preferred by leading packers to protect their choicest products.

Step by step we have marched with the industry, developing new papers and improving existing sheets.

Today, nearly a third century old, H. P. Smith Paper Company still furnishes the industry with oiled and waxed papers to protect the fine quality upon which many a packinghouse reputation has been built.

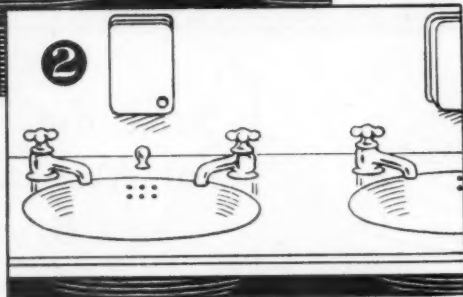
We are in a position to quote some interesting prices on your requirements and invite you to ask for full sample sheets and prices on the grades best fitted for your purposes.

H. P. Smith Paper Company

H. P. S. Waxed and Oiled Packers Papers

1130 West 37th Street

Chicago, Ill.



Contrast~

1. Wasteful — Untidy — Unsanitary
2. Economical — Neat — Sanitary

The thin wafers of bar soap in the public washrooms usually are discarded — that's sheer waste. Also, they cause an untidy, messy looking washroom and should be abolished. Powdered FLOTILLA Soap, in the new sanitary dispensers, prevents all waste, yet provides bar-soap satisfaction and gentleness.

These steel enameled dispensers, set flush against the wall, are neat and tidy, and easily filled. With each case of 48 packages of Powdered FLOTILLA Soap, you may have one FREE! Additional dispensers, if needed, will be supplied at cost.

POWDERED FLOTILLA SOAP

ARMOUR AND COMPANY · Industrial Soap Div.
1355 W. 31st Street Chicago, Ill.

Washroom Waste Pays No Dividends

BANISH IT!

It's the little savings, here and there, which aggregate sums substantial enough to become evident on the profit and loss statement. However, the saving you can effect in washroom soap is by no means inconsequential, and should not be ignored.

And when, at the same time, you can provide greater cleanliness, neatness and comfort — immediate action is in order. Powdered FLOTILLA Soap is the answer to this problem.

Modern, Unbreakable Dispenser—

FREE!



\$4.00 VALUE
With each
case of

POWDERED FLOTILLA SOAP

THE NATIONAL Provisioner

THE MAGAZINE OF THE
Meat Packing and Allied Industries

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OFFICIAL ORGAN OF THE INSTITUTE OF AMERICAN MEAT PACKERS

Vol. 87. No. 19

NOVEMBER 5, 1932

Chicago and New York

Packers Complete Convention Program for Their 27th Annual Meeting

Sandwiched between Election Day and Thanksgiving Day, and itself beginning on Armistice Day, the twenty-seventh annual convention of the Institute of American Meat Packers is at hand, and packers in all parts of the United States are preparing to attend.

Opening on Friday, November 11, with sectional meetings which continue on Saturday, the convention period will extend through Monday and Tuesday, November 14 and 15, coming to a close with the Annual Dinner on Tuesday.

The convention program is built around three keynotes—Analysis, Adventure, Advancement.

Comprehensive in its scope, the program will emphasize important aspects of the packing industry, and also will deal with the current situation in the related fields of livestock production and meat retailing.

The complete convention program follows:

Sectional Meetings

Attendance at the sectional meetings is restricted to representatives of member and associate member companies of the Institute.

Operating Section.

Friday, November 11, 9:30 a. m.

R. F. Eagle, Wilson & Company, Presiding Chairman.

H. J. Koenig, Armour and Company, Program Chairman.

I. Safe Plant Operation, N. L. Brainard, Chairman, Committee on Fire and Accident Prevention, Institute of American Meat Packers.

II. Processing of Meats Customarily

Eaten Without Being Cooked, H. B. Raffensperger, U. S. Bureau of Animal Industry.

III. The Circulating Method of Rendering, O. H. Wurster, chemical engineer.

IV. Trends in Shipping Containers, C. A. Plaskett, senior engineer, Forest Products Laboratory, U. S. Department of Agriculture.

Scientific Section.

Friday, November 11, 2 p. m.

Presiding Chairman, Millard Langfeld, Cudahy Packing Co.

Program Chairman, L. M. Tolman, Wilson & Company.

I. The Fading of Color in Cured Meats, V. R. Rupp, Kingan & Company.

IV. Routine Cellular Nitrite Tests in Curing Meats, Dr. J. C. Blake, formerly research chemist with the Institute of American Meat Packers.

II. Effect of Soaking, Smoking and Cooking on the Distribution of Curing Ingredients in Cured Meats, Dr. W. Lee Lewis, Director, Department of Scientific Research, Institute of American Meat Packers.

III. Control of Spoilage in Cured Meats, Dr. C. R. Moulton, Director, Department of Nutrition, Institute of American Meat Packers.

V. Control and Prevention of Soft Pork, Dr. C. R. Moulton.

VI. New Treatment of Paunch

Manure and Screenings, Dr. A. M. Buswell, Chief, State Water Survey Division, Urbana, Ill., and C. S. Boruff, research chemist, State Water Survey Division.

Engineering Section.

Friday, November 11, 2 p. m.

Allen McKenzie, Wilson & Company, Presiding Chairman.

H. P. Henschien, Program Chairman.

I. Application of Air Conditioning to Packinghouse Problems, R. H. Waterfell, Carrier Engineering Corporation.

II. Paints for Packinghouse Purposes, J. E. Fauser, E. I. du Pont de Nemours & Co., Inc.

III. Designing Packing Plants for the United Soviet States of Russia, H. P. Henschien.

Sales and Advertising Section.

Friday, November 11, 2 p. m.

R. H. Gifford, presiding chairman.

D. J. Donohue, program chairman.

"The Economics of Marketing," W. J. Donald, James O. McKinsey & Company, Chicago.

"The Training and Development of Salesmen," E. B. Thurman, manager, Chicago Branch New England Mutual Life Insurance Co.

"Factors in Successful Selling," Joseph Givner, general sales manager of retail stores, Sears, Roebuck & Co.

"Successful Selling as Viewed by the Head of a Large Department Store," D. F. Kelly, president, The Fair Store, Chicago.

Scientific Section.

Saturday, November 12, 9:30 a. m.

Presiding Chairman, J. J. Vollertsen, Armour and Company.

Program Chairman, L. M. Tolman, Wilson & Company.

I. The Importance of Sanitation in Handling Lard, L. B. Jensen, Swift and Company.

II. Stability of Lard as a Problem



in Plant Control, F. C. Vibrans, Chief Research Chemist, Research Laboratory of the Institute of American Meat Packers.

III. Shortening Value of Lard, Jennie Fisher, Research Chemist, Research Laboratory of the Institute of American Meat Packers, founded by Thomas E. Wilson, at the University of Chicago.

IV. Nutritive Value of Animal Fats and the Place of Lard and Margarine in the Diet, Dr. C. R. Moulton, Director, Department of Nutrition, Institute of American Meat Packers.

V. Storage of Lard, Henry D. Tefft, Director, Department of Packinghouse Practice and Research, Institute of American Meat Packers.

Convention Program

Session I.

November 14, 10:00 a. m.

Presiding: John W. Rath, Chairman of the Board.

ANALYSIS.

Address, the Chairman.

Report of the Treasurer, H. Harold Meyer, Secretary-Treasurer, H. H. Meyer Packing Co.

Award of Gold and Silver Buttons.

"The General Financial Situation," (speaker to be announced).

Appointment of Committees.

Session II.

November 14, 2:00 p. m.

ADVENTURE.

"Progress in the Construction and Equipment of Packing Plants," H. P. Henschien, President, H. P. Henschien.

Symposium of 5-minute Talks on Experiments in Plant Operations:

"Experiments with a Votator," (Speaker to be announced).

"Achieving Great Economies by a New Boiler Room," George Moeser, master mechanic, Jacob E. Decker & Sons, Mason City, Iowa.

"Working Out the Fresh Cleaning of Casings," R. E. Yocum, general superintendent, Cudahy Packing Company, Chicago, Ill.

"Experiments in Dehairing Hogs," W. W. Bowers, general manager, Albert Lea Packing Company, Albert Lea, Minn.

"Experiments in Merchandising," Wm. Whitfield Woods, President, Institute of American Meat Packers.

"Experiments in Self-Regulation," Oscar G. Mayer, President, Oscar Mayer & Company, Inc.

Session III.

November 15, 10:00 a. m.

ADVANCEMENT.

Institute Plan Session. Presiding: E. A. Cudahy, jr., Vice Chairman Institute Plan Commission.

Awards of Prizes, H. P. Henschien, Chairman, Special Committee on Awards.

"What the Live Stock and Meat Industry is Planning for the World's Fair," A. D. White, Chairman, Committee on Live Stock and Meat Exhibit at Century of Progress.

"A Demonstration of the Superiority of Lard As a Shortening," Dr. W. Lee Lewis, Director, Department of Scientific Research, Institute of American (Continued on page 44.)

Annual Dinner

The Annual Dinner will be held Tuesday evening at the Palmer House. Ladies will be admitted. In addition to an excellent meal there will be speaking of a high order and entertainment of an unusually novel and pleasing character provided by a company headed by De Wolf Hopper, which will give excerpts from Gilbert and Sullivan's great comic opera, "The Mikado."

Convention Exhibits

Comprehensive exhibits of packing-house equipment and supplies will be held in the Tower Room and French Room adjacent to the convention hall at the Drake Hotel.

The exhibits will be open from 8 a. m. to 10 a. m. and from 5 p. m. to 10 p. m.

on the following days: Friday, November 11; Monday, November 14; Tuesday, November 15.

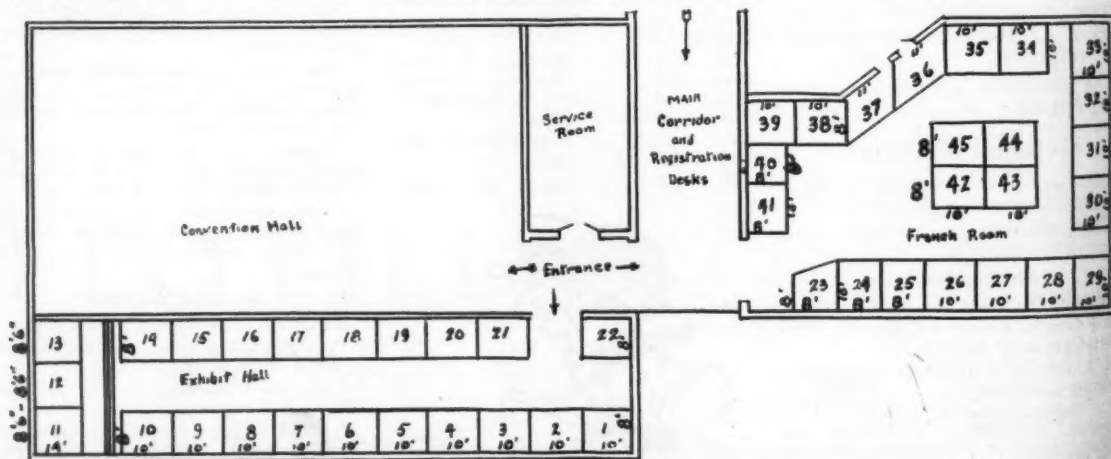
On Saturday, November 12, the exhibits will be open from 8 a. m. to 10 a. m. and from 12:30 p. m. to 10 p. m.

On Sunday, November 13, the exhibits will be open from 10 a. m. to 6 p. m.

The exhibits will close at 6 p. m., Tuesday, November 15.

The directory of exhibitors is as follows:

1. Automatic Linker, Inc., New York, N. Y.
2. Oscar Mayer & Co., Inc., Chicago, Ill.
3. Sausage Manufacturer's Supply Co., Milwaukee, Wis.
- 4-6. Allbright-Nell Company, Chicago, Ill.
7. Specialty Manufacturers Sales Company, Chicago, Ill.
- 8-9. Griffith Laboratories, Chicago, Ill.
9. Louis Allis Co., Chicago, Ill.
10. Exact Weight Scale Company, Columbus, Ohio.
- 11-12-13. Cincinnati Butchers' Supply Corp., Cincinnati, Ohio.
14. Michigan Alkali Co., Detroit, Mich.
15. French Oil Mill Machinery Company, Fiqua, Ohio.
16. Sander Manufacturing Company, Newark, N. J.
17. John E. Smith's Sons Co., Buffalo, N. Y.
18. Everhot Manufacturing Co., Maywood, Ill.
19. Drehmann Paving and Construction Co., Philadelphia, Pa.
20. Myles Salt Company, Ltd., Chicago, Ill.
21. Fred C. Cahn, Inc., Chicago, Ill.
22. Crerar, Adams & Company, Chicago, Ill.
- 23-25. Du Pont Cellophane, Co., Inc., New York, N. Y.
- 26-28. Milprint Products Corp., Milwaukee, Wis.
29. Diamond Crystal Salt Co., Chicago and New York.
30. Morris Paper Mills, Morris, Ill.
- 31-32. Shellmar Products Co., Chicago, Ill.
33. Vogt Processes, Inc.
34. Kalamazoo Vegetable Products Co., Kalamazoo, Mich.
35. Continental Electric Motor Co., Inc., Newark, N. J.
36. Visking Corporation, Chicago, Ill.
37. United Cork Companies, Chicago and New York.
- 38-41. Wm. J. Stange Company, Chicago, Ill.
42. Fabreeka Belting Co.
45. Hanley Co., Inc.



ARRANGEMENT OF EXHIBITS AT PACKERS CONVENTION, DRAKE HOTEL, CHICAGO, NOVEMBER 11-15.

New Containers Cut Cost of L.C.L. Shipments of Perishable Foods

Shipments of fresh meats in less than carload lots has been a problem in the meat industry for a long time.

On certain routes the peddler car has served the need, and more recently the insulated and refrigerated truck has entered the picture.

But there still remain cases—especially long-distance hauls—where the cost of delivery of less than car lots is out of proportion to the revenue derived.

Also the possibility of more general distribution of quick-frozen foods has again directed attention to a need for more efficient and economical methods of handling fairly large quantities of perishable product.

The problem, so far as it concerns small quantities seems to have been met by the development of insulated containers refrigerated with solid CO₂, including fibre containers and returnable insulated wood containers of various sorts.

But until recently there has been little attempt to develop methods for handling up to perhaps a thousand pounds of product by ordinary freight.

The alternative has been the use of express service with relatively high rates and refrigerated trucks; and where these transportation agencies could not be used to advantage, to ignore the market entirely.

Low Rates on Small Shipments.

Combining the advantages of less-than-carload shipments with the benefits of low freight rates, a new type of service for perishable food products is being developed in the East. In this service an insulated and refrigerated railroad container is used. This is on wheels for easy handling and is, of course, returned to the shipper.

The container is made of sheet metal, well insulated, and is designed primarily as a substitute for the more costly ordinary forms of shippers' packing cases, and in addition to reduce handling, packing and trucking expense. It is 6 ft. long, 6 ft. 6 in. high and 2 ft. 8 in. wide—a size chosen to permit easy handling through warehouse aisles, while still being sufficiently large to accommodate all but a very small proportion of l.c.l. shipments.

The containers are waterproof, can be

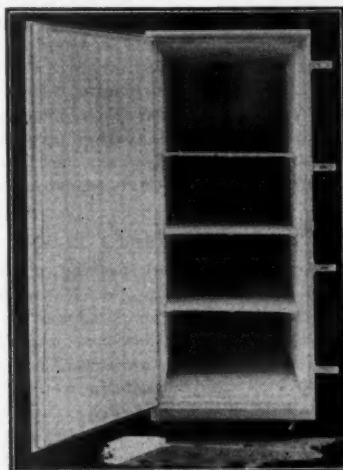
locked securely and are capable of carrying up to 3,000 lbs. of freight. Refrigeration is by means of solid carbon dioxide in Icefin units, the latter manufactured by Fitz Gibbon & Crisp, Inc.

The possibilities of this unit for handling meats is illustrated in the case of the shipment recently of 800 lbs. of frozen salmon from New York city to Rochester, New York, and thence to Syracuse, N. Y.

Refrigerating Cost Reasonable.

Just before the loaded container was placed in a regular Rochester merchandise box car, along with other l.c.l. freight, the Icefin cooling unit was charged with 50 lbs. of solid carbon dioxide. In one hour, as shown by the recording thermometer which was used on this test shipment, the temperature inside the container had dropped from 76 degs. Fahr. to 18 degs. Within two hours it was down two degrees more. When the container was opened at Rochester some 42 hours later the chart showed the temperature had fluctuated between 13 and 18 degs., at no time going above the latter figure.

About 5 lbs. of the original charge of solid carbon dioxide remained. The cooling unit was then recharged with 35 lbs. of solid carbon dioxide, of which 19 lbs. remained when the shipment reached Syracuse the following day, making a total of 61 lbs. of solid carbon dioxide for the 60 hours in transit. The



LOW TEMPERATURES WITH CO₂.

Refrigeration of the Church shipping container is by means of solid carbon dioxide in an Icefin unit. Uniform low temperatures are possible, and any temperature desired can be had by varying the number of insulating pads placed between the refrigerant and the bottom of the refrigerating unit. When large products are being shipped the shelves may be removed.



CUTS COST ON SMALL SHIPMENTS.

This container is insulated and refrigerated with an Icefin unit. Loaded with meat or other perishable foods it can be shipped as ordinary freight with a considerable saving in freight rates, as the charge is based on the weight of the contents only. The container is returned to the shipper free of charge. The container might also be used for truck shipments. It has a capacity up to 3,000 lbs.

thermometer chart showed an average of 16 degs. Fahr. for the Rochester-Syracuse trip.

An important feature of these containers is that they can be loaded in the shippers' plant, carried into the box car and delivered direct to the consignee. No packing of any kind is required, but can, of course, be used if desired. When large products are being shipped the shelves can be removed and dropped to the bottom of the container.

Can Be Used on Trucks.

Where traffic arrangements have been made the railroad does not charge the shipper for the weight of the container—the shipping charge being for the contents only. There is, however, a service fee of \$4.00 for non-insulated and \$7.00 for insulated containers.

Insofar as the meat industry is concerned these containers might also find a use in truck shipments, particularly when it was desired to include perishable product in a shipment of non-perishable or semi-perishable products. The containers are operated by the Church Freight Service, Inc., 100 Broadway, New York City.

CANNED MEAT MARKET STABLE.

Canned meats have a practically stable market the year round, surveys made by Geo. A. Hormel & Co. recently disclosed. It is usually assumed by packers of canned meats that this product has a sharp decline in sales during warm weather. Results of the study show demand is kept stable due to discomforts of cooking by the housewife.

Watch Wanted page for bargains.



A VALUABLE CONTRIBUTION TO CONSUMER MEAT EDUCATION.

Meat is a good food—palatable, easily digested, nourishing. It possesses many other characteristics that make it valuable in the diet. Meat men know these things; so do some housewives. But it is desirable that there be a more general knowledge of meat as a food and a more widespread appreciation of its food value. Such knowledge and appreciation, it is believed, would increase considerably the per capita consumption of meat.

A valuable contribution to the education of the housewife in meat matters is being made by the Kalamazoo Vegetable Parchment Co., Kalamazoo, Mich. This company is supplying to all retail store users of its "Prosperity meat paper" the wall card shown in this illustration. The card measures 5 by 27 in. and is printed in four colors—black, pink, red and green—an attractive combination. Posted in a conspicuous place in the store it is sure to attract the eye of the customer and to leave with her one fact of considerable importance in connection with the food value of meat.

This card is said to have found instant favor with retailers, and the demand for it has been so heavy that two weeks after it was printed a second printing was necessary. Not only retailers, but packers and packer salesmen have been quick to see its value in meat education and to comment favorably on it.

The "Prosperity meat paper" referred to is a moistureproof and greaseproof parchment of distinctive red shade, overall printed with educational meat slogans. This paper in itself not only makes a good impression, but the slogans tie in well with the card as a means of giving the consumer important meat facts.

Meat Packing Activities

Sharp gains in meat packing activities during September are reported by the Federal Reserve Bank of Chicago, which points out that slaughtering establishments in the United States increased production during September 8 per cent over August, which is contrary to the usual trend. Production was 7 per cent above the same month a year ago and 5 per cent over the 1922-1931 average.

"End-of-month pay rolls reflected a similar improvement over August," the report stated. "Gains were 2½ per cent in number of employees, 5½ per cent in hours worked and 3 per cent in wage payments. Moreover, the total value of sales billed to domestic and foreign customers was 6½ per cent greater than in August and within 23 per cent of a year ago. Low prices for packing-house commodities were mainly responsible for this recession from 1931, inasmuch as the sales tonnage was 2 per cent heavier than last September."

A marked increase in shipments for export was recorded over August. This gain principally reflected an improvement in British and German demand for lard and other fats, already landed. Very little forward buying was reported, however, and, with the exception of a fair demand for Christmas hams, the trade in meats remained rather light.

Continental quotations for lard and other animal fats were fully up to United States parity, but the commodity was at a discount in the United Kingdom; meat prices remained below a Chicago basis. A slight increase in inventories of United States packing house commodities abroad (inclusive of the stocks in transit) was reported over the beginning of September.

BAY CITY MEAT PLANT OPENS.

Formal opening of the Bay City Packing Co., 402 Morton st., Bay City, Mich., was held on Oct. 14. Inspection tours of the plant were conducted on the opening day for the general public, customers and many out-of-town visitors.

In addition to the modern-equipped plant, which includes killing department, large sausage department, cold storage rooms with modern refrigeration, a new steam plant, extensive stock pens adjacent to the building, shipping and receiving department have been included in the lay-out. A fleet of fourteen trucks operated by driver-salesmen serves northern and eastern Michigan. Facilities and service of the Peet Packing Co., Chesaning, Mich., are also available to the local concern.

Officers of the company are Harley D. Peet, Chesaning, president; Homer G. Nichols, Bay City, vice president and general manager; George M. Peet, Chesaning, secretary-treasurer. Frederick Vollbrecht, formerly connected with the company as sausage expert, has returned from Germany to take charge of the new sausage department.

NEW ST. JOSEPH MEAT PLANT.

A new \$50,000 meat packing plant of the Dugdale Packing Co., Eleventh and Bell st., St. Joseph, Mo., was recently opened. The public was invited by Harold P. Dugdale, owner and manager, to visit and inspect the new establishment on opening day. Guides escorted guests through the plant during the afternoon and evening. Mr. Dugdale has been in the meat business in St. Joseph for more than 12 years. He is the son of the late Matt B. Dugdale, for many years operator of the Freund Packing Co., now the Seitz Packing Co. The plant will slaughter cattle, calves, hogs and sheep, with a total capacity of about 500 animals per week.

OKLAHOMA STATE INSPECTION.

Rigid state inspection of meats has been asked in a draft of a proposed law to be sought from the next Oklahoma legislature by the Associated Independent Packers of Oklahoma. These packers claim present local inspection laws place a burden upon the packers, without protecting the public health. The proposed new general law would require both ante-mortem and post-mortem inspection in all manufacturing or processing of meat food products which are not inspected by the federal government. It would require inspection by qualified veterinary inspectors and would create a civil service board of examiners, removing the department of inspection from politics.

SUMMON ARGENTINE PACKERS.

Seven meat packing concerns, including Armour, Swift, and Wilson, as well as British companies, have been ordered by the Argentine government to submit their books for examination under a law which obliges such companies to give information "in the public interest." The order followed upon refusal by the packers to reveal their domestic and foreign sale prices, their stocks on hand, and their industrialization costs from cattle purchases to consumer sales. The packers held that if the law may be construed so broadly it is unconstitutional.

MEAT IMPORTS AT NEW YORK.

Principal meat imports at New York for the week ended Oct. 29, 1932:

Point of origin.	Commodity.	Amount.
Argentina—Oleo	stearine.....	50,628 lbs.
Argentina—Canned	corned beef.....	40,080 lbs.
Canada—Bacon	10,615 lbs.
Canada—Sausage	1,120 lbs.
Canada—Pork	tenderloins.....	1,085 lbs.
Canada—S. P. hams	12,000 lbs.
Czecho-Slovakia—Ham	4,265 lbs.
Czecho-Slovakia—Sausage	890 lbs.
Germany—Sausage	5,011 lbs.
Germany—Ham	6,630 lbs.
Hungary—Sausage	838 lbs.
Italy—Ham	2,530 lbs.
Italy—Sausage	154 lbs.
Paraguay—Canned	corned beef.....	45 lbs.
Spain—Blood	pudding, canned.....	54,000 lbs.
Uruguay—Corned	beef (canned).....	719 lbs.
		80,376 lbs.

British Bacon Quotas What They Mean to World Provision Trade Is Not Yet Clear

By Ernest B. Roberts.

British plans to re-establish the bacon trade under a system of quotas have been both clarified and obscured by the announcement on October 24 (as forecast in THE NATIONAL PROVISIONER of Sept. 24) of the findings of the British Pig and Pig Products Reorganization Commission.

(This announcement was briefly reported in the October 29 issue of THE NATIONAL PROVISIONER.)

Since April this body has been studying the matter under the chairmanship of Capt. C. R. Lane-Fox, a Conservative member of parliament for one of the thorough-going Tory constituencies of England.

The Commission has declared expansion of the British home-grown hog industry for bacon-curing factory purposes to be impossible, in its opinion, without the regulation of imports.

Favors Import Regulation.

This was expected, for the Commission has been known to be directed by the same factors as the majority of the Pig Industry Council, appointed in 1928, and which in the interim report of August, 1930, had stated:

"In the Council's judgment the solution (of the bacon supply) lies in insuring that the pig producer is not from time to time placed at the mercy of foreign competitors and compelled to market his bacon pigs at a serious loss. This involves action by the British government to regulate and control the import of foreign bacon and pig products."

The Lane-Fox Commission recommends, as a means of stabilizing production, that the total supply in the British markets shall be limited to 10,670,000 English hundredweights (112 lbs.), or 1,950,040,000 lbs. per year. This is the average supply of home-grown and imported bacon in the years 1925-1930. It is known that the total production of all British pork is about 45 per cent of the requirements, but in "bacon" as defined in England it is not more than 25 per cent.

Favors European Producers.

The six-year period over which the calculation of requirements is made by the Commission was notably favorable to European exporting interests. In 1931 11 million cwts. were imported, and this year's total promises to be even higher.

The following table shows the total

British imports of bacon yearly, with a computed average, as well as totals from the United States, Canada and Denmark, as taken from returns of the British Board of Trade:

Year	BRITISH BACON IMPORTS. (000's omitted.)			
	U. S. A.	Canada	Denmark	Total
1925	1,470	1,267	3,739	7,486
1926	1,180	836	3,642	7,471
1927	641	503	5,082	8,499
1928	538	307	5,367	8,838
1929	635	198	4,977	8,278
1930	479	99	6,115	9,191
Avg.	825	535	4,821	8,300

The Commission recommends that home production shall be limited to the amount that pig growers can guarantee, and that to enable this to be done all sales of pigs and bacon should be on a contract basis.

Fixing the Quotas.

The first quota, as from July 1 next, would then be the volume of bacon contracts held by British curers from domestic producers, and the rest of the total of 10,670,000 cwts.—according to the Commission—could be allocated to other supplying countries as their first national quotas.

In the following years the home quota would be increased so as to be doubled in two-and-a-half years, with annual adjustments in the imported quotas.

The Commission proposes a Quota Advisory Board and a Pig Industry Board, seemingly to succeed the present Pig Industry Council, to promote a common aim among producers of pigs and the bacon curers.

Evidently the aim is to find some way of doing for the British grower of pigs what the Wheat Quota Act of last

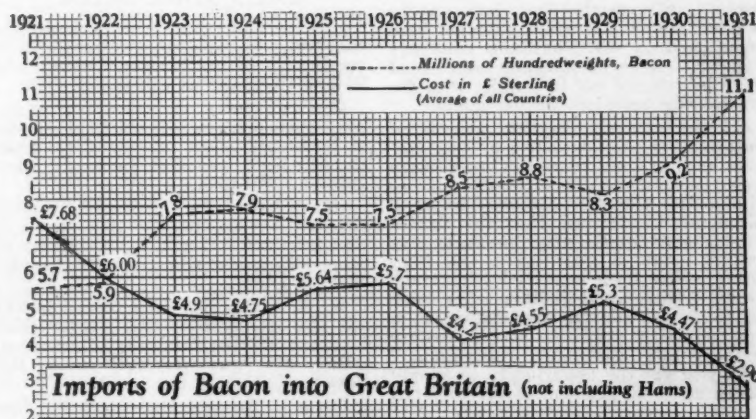
spring has begun for the British wheat farmer, "to provide a secure market and an enhanced price without a subsidy from the Parliamentary Exchequer." It will be remembered that meats of all sorts were specifically exempted from the Import Duties Act of April last pending this report.

Source of Home Production.

The cabled summaries make no mention of the way suggested to implement the guaranteeing of supply. The general opinion of British agricultural experts during the Ottawa Conference, some of whom were familiar with the evidence and the leanings of the Fox-Lane Commission, was that under the expected revival of agriculture in the United Kingdom the raising of pigs would not engage the attention of the regular farmers, who would probably turn to more profitable lines of production, so much as that of the small holders and cottagers.

From this source alone an increase of two to three million hogs could be looked for. These men, equivalent to the small "truck farmer" in the United States, are not likely to take kindly to a guarantee system of production. Nor are they likely from the limited scope and nature of operation in allotments from half an acre to two acres in extent to be able to cooperate in price stabilization—the essence of a guarantee and contract system if it is not to get too complex.

Thus the probable workings of protective fiscal measures may turn regular farmers from hog raising, at least in part, and the Fox-Lane Commission



BACON IMPORTS INTO GREAT BRITAIN SHOW STEADY RISE.

Imports of bacon into Great Britain during the past eleven years experienced a steady rise from 5,700,000 cwts. in 1921 to 11,100,000 cwts. in 1931, as shown in the above chart prepared by the Industrial and Development Council of Canadian Meat Packers. The average cost of bacon from all countries was 7.68 pounds sterling in 1921. This cost fluctuated downward through the eleven-year period to a low of 2.96 pounds sterling per cwt. in 1931.

Policies declared by the United Kingdom at the Imperial Economic Conference held at Ottawa last July regulate the import of bacon and hams into Great Britain and guarantee free entry to Canadian bacon and hams of good quality up to 2,500,000 cwts. or 280,000,000 lbs. Great Britain imported 11,137,829 cwts. of bacon in 1931 of which Canada supplied only 49,555 cwts. It is evident, therefore, that great expansion of the market in the United Kingdom for Canadian bacon is in prospect, but no price guarantee is made.

apparently leaves the "second string" untouched.

Pig Farms on a Big Scale.

But there is a compensating likelihood, often mentioned at the Ottawa Conference. It is that special pig farms on a big scale and under intensive methods, as for poultry both in the United States and in England, will come into being, capitalized by non-farming investors. They will probably operate on cheap imported grains. The production from this source in the next decade is, of course, anyone's guess just yet.

What quota will be allotted, if any, to the United States? It is hard to forecast.

Meanwhile there are a few facts worth telling. One is that the Canadian quota for the next five years has been fixed at five times (2½ million cwt.) the annual shipments in the six-year period shown in the table, and would be about 24 per cent of the Fox-Lane limit of supply.

No one can tell what may be the turn of British foreign policy after the International Economic Conference to be held in London as soon as practicable after the presidential elections in the United States. Another is that the British Foreign Office has just announced that it is going to enter into negotiations with Denmark and the other Scandinavian governments for mutual trade agreements that may have an important bearing on the British bacon import policy.

Hope for U. S. Trade.

A further point worth keeping in mind is that the larger part of American exports do not strictly meet the English technical definition of "bacon" for curing factory purposes, as meaning essentially the products sold as Wiltshire-cut, Midland-cut, Cumberland-cut and Ayrshire bacon. It may well be that for the fully-cured bacon cuts and hams—on which the British market is still mainly dependent on the United States, and which have not been mentioned in the Fox-Lane summary reports—some modifying agreement may be reached not in conflict with the underlying principle of the quota.

If the writer's English sources of information on this point are as correct as they have been on almost every point throughout the eight-month preliminaries for the Ottawa Imperial Economic Conference, then the Danish free import quota may be about five million cwt. a year. That is, Denmark, a free trade country having trade treaties with Great Britain going back to 1667, and offering the maximum in compensating trade to Great Britain without any conference "bargaining," may still get the opportunity to supply bacon up to 60 per cent of the imports.

Denmark Sets Canadian Price.

At that level of supply the Danish price-level will still be the prime factor in setting the Canadian price. For it is obvious, despite much assumption to the contrary in Canada, that under conditions of guaranteed supply and a premium to encourage home production of bacon, consumers in the United Kingdom—many not yet wooed away from free trade principles—are not by

(Continued on page 30.)

Chains & Voluntary Chains

News and Views in This New Field of Meat Distribution.

KY. CHAIN TAX DELAYED.

Forty chain stores operating in Kentucky will be exempt from payment of the graduated gross sales tax pending a decision of the United States Supreme Court on the constitutionality of the Kentucky act. This announcement was made by chain store attorneys, who said that the federal injunction had been continued pending the Supreme Court decision after the attorneys had shown the court that it was impossible for the chains to pay the tax into the Kentucky treasury and then sue for recovery, because the Kentucky state treasury was \$13,000,000 overdrawn, with no funds available except state warrants valued at 85 cents on the dollar.

KROGER ASKS TAX INJUNCTION.

A temporary injunction restraining the city of Maplewood, Mo., from collecting a new license tax on chain stores has been issued by circuit judge Nolte at Clayton, Mo., at the request of the Kroger Grocery & Baking Co. The tax ordinance which became effective on Nov. 1 would tax the second store in a chain \$300 a year, the third \$500, and for each store in excess of three under the same management \$1,000 per year. The Kroger company operates seven stores in Maplewood and was forced to pay \$4,800 a year tax under terms of this ordinance. The injunction suit attacked the constitutionality of the license ordinance.

CHAIN STORE NOTES.

Charles Gillis has been promoted to supervisor of the students' meat training branch of the Kroger Grocery and Baking Company at Cincinnati, Ohio.

Quality stores, a voluntary chain, have opened a new branch food market at Rochester, Minn. Other stores have recently been opened at Faribault, Mankato and Owatona.

Great Lakes Piggly Wiggly Stores, Chicago, are opening two new stores in that territory this month. A number of other stores are also projected for the same territory.

W. H. Kelley has been named butter and egg manager for the Kroger Grocery and Baking Company, Cincinnati, Ohio. He was formerly with the Beatrice Creamery organization.

Byron C. Bristow, Richmond, Va., has been made sales manager for the Richmond district of the Great Atlantic & Pacific Tea Co., which includes 235 stores in Virginia, West Virginia, North Carolina and Tennessee. He succeeds A. G. Russell.

A new \$150,000 warehouse of the Kroger Grocery & Baking Company will soon be opened at Oklahoma City. The new warehouse is designed to serve as a supply depot for ninety-one stores in Oklahoma and southern Kansas.

A new store at Wheaton, Ill., has been announced by vice president J. M. Sathier of the Jewel Tea Stores, subsidiary of Jewel Tea Company. This new store makes the eighty-fourth in the Chicago district.

F. C. Buddenbaum, general manager of Regal stores, Indianapolis, Ind., a voluntary chain, some of which are complete food stores, will assist in the formation of a similar Regal chain at Cincinnati under the auspices of Arthur Baehr Co. Buying for both organizations will be coordinated in one office.

Almost 100 representatives of the Mason-Dixon Line Clover Farm division, voluntary chain, some of which are complete food stores, recently visited the Kingan & Company plant at Indianapolis.

Voluntary Stores, Inc., originated by King-Dobbs of Chattanooga, Tenn., has amended its charter to permit licensing of groups in other states to use the voluntary plan. First group under the new charter has been set up in Atlanta, Ga. Kelly Bros. is sponsoring the new unit. The majority of these stores are complete food stores.

I. G. A. stores, voluntary chain, are now rated in four classes. Blue ribbon, scoring 90 to 100, are the best kept, including both stock and equipment; 80 to 90 brings a red ribbon; and 70 to 80 gets a white ribbon. All under 70 are called "rookies."

PACKER AND FOOD STOCKS.

Price ranges of packer, leather companies, chain stores, and food manufacturers' listed stocks, Nov. 2, 1932, or nearest previous date, with number of shares dealt in during week, and closing prices on Oct. 26, 1932:

	Sales Week ended Nov. 2.	High.	Low.	Oct. 26.	Close.
Amal. Leather...
Do. Pfd.
Amer. H. & L. 400	3½	3½	3½	3½	3½
Do. Pfd.
Amer. Stores... 700	32½	32	32	32	32
Armour A. 1,400	1½	1½	1½	1½	1½
Do. B. 1,700	7½	7½	7½	7½	7½
Do. Ill. Pfd. 900	7½	7	7	7	7
Do. Del. Pfd. 200	39	39	39	41	41
Barnett Leather
Beechnut Pack. 400	30	30	30	30	30
Bohack, H. C.
Do. Pfd.
Brennan Pack.
Do. Pfd.
Chick. C. Oil.	8½	8½	8½	8½	8½
Childs Co. 1,000	3½	3½	3½	3½	3½
Cudahy Pack. 200	28	28	28	28	28
First Nat. Strs. 2,700	49½	49	49	49	49
Gen. Foods 5,900	28½	27	27	27	27
Gobel Co. 1,700	5	5	5	5	5
Gr. A. & P. 1st Pfd. 80	118½	118½	118½	118½	118½
Do. New 110	145½	145½	145½	141	141
Hormel G. A.
Hygrade Food. 500	2½	2½	2½	2½	2½
Kroger G. & B. 4,700	14½	14½	14½	14½	14½
Libby McNeill. 1,100	1½	1½	1½	1½	1½
McMarr Stores.
Mayer, Oscar.
Mickelberry Co. 50	4½	4½	4½	4½	4½
M. & H. Pfd.
Morell & Co.
Nat. Fd. Pd. A.
Do. B.
Nat. Leather.
Nat. Tea 200	6½	6½	6½	6½	6½
Proc. & Gamb. 4,900	80½	29½	29½	29½	29½
Do. Pr. Pfd. 130	99½	99½	99½	99½	99½
Rath Pack. 50	15½	15½	15½	15½	15½
Safeway Strs. 6,100	40½	47	47	47	47
Do. 6½ Pfd. 10	90	90	90	90	90
Do. 7½ Pfd. 280	98½	98	98	98	98
Stahl Meyer
Swift & Co. 6,150	7½	7½	7½	7½	7½
Do. Intl. 2,450	15½	15½	15½	15½	15½
Trans. Pork
U. S. Cold Stor.
U. S. Leather. 400	4	4	4	4	4
Do. A. 300	8½	8½	8½	8½	8½
Do. Pr. Pfd. 200	55	55	55	55	55
Wesson Oil
Do. Pfd.
Wilson & Co. 1	3	3	3	3	3
Do. A. 800	3½	3½	3½	3½	3½
Do. Pfd. 400	16½	16	16	16	16

EDITORIAL

Only Remedy for Low Prices

Hog prices are at the lowest level in 55 years, and product prices are correspondingly low. Producers and packers are justified in their wonder as to a way out. Consumer buying power would seem to be the answer. That depends on the size of the pay envelope, and whether or not there is any pay envelope.

There is no question that more pay envelopes, with enough money in each to provide a reasonable living for the recipient and his dependents, would do more to improve livestock and meat prices than anything else. Revival of business and industrial activity will provide the means. Credit facilities are available to stimulate such revival, but business and industry up to date seem timid about availing themselves of the help offered. They want to take in before they pay out; they still have a bad case of "cold feet."

Money must be put in pay envelopes before buying can start. This has been proved by the large number of "buy now" and similar campaigns which created only a flutter in the general situation. It is the ten or eleven million unemployed, and the other millions still holding jobs but uncertain as to their duration, who control buying power and influence price levels.

It is recognized that any business starting to turn its wheels or speeding up those already turning must operate largely on faith until the effect of the pay envelope begins to be felt. But it is only in this way that commerce and industry can be shoved off the dead center on which they now rest. The stage is set, the audience waits, but the actors are not present. It is difficult to believe that in a great country such as this there are not sufficient business men with confidence that the weight can be moved to put their shoulders to the wheel and see that it turns.

As soon as this turnover is effected one of the first commodities to feel the influence will be meat and meat products. Those whose income has called for curtailed rations and those heretofore dependent on charity will improve their food intake almost before anything else is bought. This means the use of more meat. It means an increase in the sale of the less expensive meats to those in the low level income groups, and an increase in the sale of every other grade of meat to those with better incomes.

Supplies of meat animals in this country are not

excessive for needs of domestic and export markets in periods of normal buying. What appears to be a surplus at the present time and in prospect is merely the backing up of product that normally would find a ready outlet. Improvement in the record low situation now prevailing will come when means are provided for the masses to buy essential foods.

Importance of Our Export Outlet

The important part the export situation must play in placing meat and fat prices on a satisfactory basis is sometimes overlooked by those not directly concerned with the export trade.

This export outlet has served in the past to relieve the domestic market of surplus meat cuts and lard and thus has aided in stabilizing the price level in this country. This outlet must be broader than the one prevailing in the past year or two, when tariff barriers and quotas have become effective, each the result of a desire to favor farmers of the particular country involved.

In the United Kingdom the disposition is to favor not only the home producer but farmers in the Dominions. In Germany, the other great export market for pork meats and fats, the trend is toward developing domestic production to meet consumptive needs. The same is true in many other countries, where smaller but still important outlets existed. Development of tariff or quota barriers is almost general in the desire to keep as much money at home as possible.

While the percentage of pork meats and lard exported is only a minor part of the total, it has in past years constituted that percentage representing the surplus which if left hanging over the domestic market was certain to be a depressing price influence. Some improvement may be looked for from time to time in the export outlet for these products. But it is more likely that as farmers of the various countries involved find they can increase their incomes through increased hog production, or that they can export to countries of maximum consumption more advantageously than can the United States and thus retain those markets, it is doubtful if any permanent improvement can be looked for in our export situation.

This means that our pork and lard production must be consumed in the domestic market. This being true, the farmers of the country owe it to themselves and to their manufacturing industry to study the outlet for pork meats and develop some relationship between production of raw material and consumption of finished product.

Practical Points for the Trade

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Canning Corned Beef

A packer who is making canned corned beef is having trouble with the appearance of his cans, the shape being distorted. He asks how this can be overcome, also some information on the vacuuming of the cans. He says:

Editor The National Provisioner:

We have started manufacture of canned corned beef and have been enjoying only a fair degree of success. While our product is quite good we believe that it could be improved.

Our chief difficulty lies in the processing. The cans do not seem to collapse enough. We pull a vacuum of 23 in. on them. Then we are cooking in the retort four hours at 3 lbs. at a steam temperature of 235 degs. Fahr. The cans come out of the retort all out of shape and do not collapse properly.

We would appreciate very much if you could send us information regarding the processing from start to finish. We would also like your opinion on the class of cattle that should be used in this product.

Might say also we have had difficulty in closing vent holes in cans in vacuum machine due to juice coming from can and as a result cannot solder vent. I have been chilling the cans about 4 hrs. and then closing vent. This way we have no trouble but doubt whether it is the right process.

The grade of meat used in canning is immaterial, insofar as producing a well-shaped can is concerned, the processing being entirely physical. While the inquirer leaves out some details of his process, it appears that the trouble may be due to the manner in which the can is cooled after processing.

Handling in the Retort.

The cans contain a vacuum when they go into the retort. During the processing pressure is generated in the can, probably equal to a little less than the pressure in the retort. So far there are no conditions that would cause the cans to distort. But if the cans are cooled by spraying with water before removing from the retort a partial vacuum in the retort is caused by the condensation of the steam. Then for a time there is a considerable differentiation of pressure—a three-pound pressure in the can say and a vacuum outside it. This difference in pressure would be sufficient to cause the cans to distort.

It is universal practice to maintain a pressure in the retort by admitting water in the bottom during or before the spraying process. This compresses the air in the retort creating a pressure that equalizes the pressure in the can.

It may be also that the cans are being removed without cooling in the retort. In this case also there is pressure in the can and none without. This pressure in the can may be sufficient to cause distortion.

It seems not unlikely that this inquirer's troubles are caused by his cooling methods. If he will state just how he is cooling the cans and removing them from the retort it may be possible to give specific information that will aid in correcting the trouble. Chilling four hours before closing the vent seems inconsistent. There is no purpose in vacuuming the cans and then allowing them to stand before closing.

As a matter of fact there seems to be no advantage in using a vacuum on these cans. This can be secured more easily by leaving the vent open during the processing and closing after processing. In this case the condensation of the steam in the can produces a vacuum. The only possible advantage in vacuuming would be to prevent discoloration of the meat in the event large cans are used.

Information should be furnished on the size of can being used, the size of the vent, the quantity of meat placed in the can, and whether or not it is packed tightly or loosely.

Do you use this page to get your questions answered?

Handling Casings

Do you know how to handle hog and sheep casings?

It means profit to you if you do and LOSS to you if you don't.

Complete directions for handling hog, sheep and beef casings, all the way from the killing floor to the storage room, have been prepared by THE NATIONAL PROVISIONER. They are invaluable to the packer who wants to handle his casings in the right way.

These may be had by subscribers, by sending in the attached coupon, together with a 5c stamp for each.

The National Provisioner:
Old Colony Bldg., Chicago, Ill.

Please send me directions for handling hog and sheep casings.

(Cross out one not wanted.)

Name

Street

City

Enclosed find 5-cent stamp.

Smokehouse Shrinkage

In figuring costs, an important item is shrinkage. Smokehouse shrinks are among the largest losses of this kind, and methods of handling meats through the smokehouse have much influence on shrinkage losses.

For example, if small cuts are hung in the smokehouse along with the heavier weight cuts, such as hams and picnics, they are likely to remain too long in the house and thus suffer excess shrinkage. The same is true if meats are allowed to cool in the smokehouse without proper care.

A packer who wants to figure his shrinkage more closely, says:

Editor The National Provisioner:

We want to figure our costs a little more accurately and believe that shrinkages in the smokehouse are among the most important items in cost accounting for smoked meats. Will you please tell us how these shrinkages are generally figured and what are average shrinkages on S. P. meats and fancy bellies?

Smokehouse shrinkages are usually based on S. P. drained weight, with 4 per cent drainage allowance from curing cellar on regular and skinned hams and 5 per cent on picnics and S. P. bellies.

Dripping weights may be used in weighing S. P. meats from the vats, but proper drainage allowance on each lot of meats should be made. Smoking shrink should be based on the drained S. P. weight.

The practice is not uncommon, when a desirable color has been obtained on meats in the smokehouse, to extinguish the fire, keep the ventilators and dampers closed, leave the smokehouse doors open and let the product cool down in the smokehouse. If properly handled the product will show a good color, but care must be taken to be sure that ventilators and dampers are closed to avoid drafts, as otherwise shrink will be considerably increased.

It is not practical to weigh the product as soon as it is drawn from the smokehouse. Smoked products should be allowed to cool for from 12 to 14 hours after the fire has been extinguished before the product is drawn from the smokehouse. Smoking shrinkage will be a little greater at the end of this time, but production costs can be figured more accurately this way.

Some average smoking shrinkages are as follows:

Product.	Per cent.
S. P. Fancy hams	6 to 7
S. P. Skinned hams	5 to 6

S. P. Reg. hams	5 to 6½
S. P. Picnics	7 to 8
S. P. Bellies	10 to 11
Fancy Bellies	10 to 12
Bacon Squares	8 to 9
Bacon Short Clears	5 to 6
Bacon Jowl Butts	7 to 8
Fancy Skinned bacon	9 to 10
S. P. Shoulders	6 to 8

Much valuable information and many test figures will be found in the chapter on "Soaking and Smoking Meats" in the new book "PORK PACKING" (vol. 2, "The Packers' Encyclopedia") recently published by THE NATIONAL PROVISIONER. Price, \$6.25, postpaid.

Condemnation Losses

Can condemnation losses be deducted from income tax returns? A packer who has suffered considerable loss from this cause writes regarding it as follows:

Editor The National Provisioner:

We had a loss of nearly \$2,000 on meat condemned last year. This meat was tanked, but we could not make claim from the parties from whom we purchased the livestock. We deducted this loss from our income tax report, but the federal agent refused to allow it.

Could you advise us how this loss is handled by packers to enable them to get an allowance on their income tax returns? We will appreciate whatever information you may be able to give us.

No direct allowance for condemnation losses can be taken on income tax statements as the loss already is taken into account in the regular operations of the business. That is, through the failure to realize the sale price on the product which is condemned.

Large slaughterers usually carry the condemnation loss account separately, but their procedure is so arranged as not to reflect the loss twice. Most of them credit the killing department with the full value of the product condemned and charge this cost to an account called "condemnation loss expense." They then credit to the condemnation loss account whatever residual value for use in tankage or grease can be obtained from the condemned product.

The net effect, however, is just the same as if they merely credited the residual value direct to the killing account and allowed the difference between the total cost of the live animals and the total value of all product sales to carry whatever condemnation losses occur.

In other words, these losses automatically take care of themselves in the account as they reduce the amount of the taxable income in accordance with the total of the condemnation losses.

LIVER AND ONIONS IN CANS.

Liver and onions put up in 12-ounce cans with gravy is a new 15-cent item appearing in a Tenth Ave. store in New York City.

Brands & Trade Marks

In this column from week to week will be published trade marks of interest to readers of THE NATIONAL PROVISIONER.

Those under the head of "Trade Mark Applications" have been published for opposition, and will be registered at an early date unless opposition is filed promptly with the U. S. Patent Office.

TRADE MARK APPLICATIONS.

Jose Leite De Oliveira, Lisbon, Portugal. For canned beef, veal, mutton, lamb, pork, poultry, game and sausages. Trade mark: LA CLANCE. Claims use since April 25, 1912. Application serial No. 328,239.

LA CHANCE

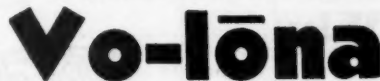
Karl Seiler & Sons, Philadelphia, Pa. For Liverwurst. Trade mark: GOOSE-NECK. Claims use since August 11, 1932. Application serial No. 329,538.



Reliable Packing Co., Chicago, Ill. For bacon, hams, boiled hams and sliced bacon. Trade mark: SWEET NUT. Claims use since July 15, 1927. Application serial No. 328,538.

SWEET NUT

F. G. Vogt & Sons, Inc., Philadelphia, Pa. For sausage. Trade mark: VO-LONA. Claims use since June 22, 1932. Application serial No. 329,362.



TRADE MARKS GRANTED.

M. C. Provision Co., Inc., Jersey City, N. J. For sausages. Trade mark: "EL BATURRO." Published July 12, 1932. No. 297,823.



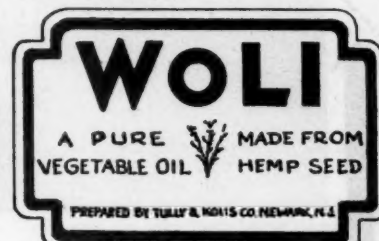
Swift & Co., Chicago, Ill. For food for carnivorous animals. Trade mark: PARD on a particular design of label. Published July 12, 1932. No. 297,973.



John Morrell & Co., Ottumwa, Ia. For fresh, cured, pickled, smoked, cooked and canned meats — namely bacon, bacon backs, etc. Trade mark: Figure of a boy carrying a basket of meats. Published August 4, 1931. No. 297,899.



Tully & Kolis Co., Newark, N. J. For vegetable oil made from hemp seed for frying purposes. Trade mark: WOLI within a border. Published July 26, 1932. No. 298,277.



Joe Lowe Corp., Brooklyn, N. Y. For vegetable oil shortening. Trade mark: ULTEX. Published July 12, 1932. No. 297,958.

PACKER NO-ACCIDENT AWARDS.

Twenty-seven plants of member companies of the Institute of American Meat Packers operated during September without any lost-time accidents and either retained or received Institute Safety Award Pennants, according to a bulletin issued this week to the Institute membership.

Four of the plants now have had the pennants for nine months. They are: Abraham Brothers Packing Co., Memphis, Tenn.; Armour and Company, Milwaukee, Wis.; Interstate Packing Co., Winona, Minn.; Mutual Sausage Co., Chicago. The remaining twenty-three plants to which pennants were awarded are J. H. Allison & Co., Chattanooga, Tenn.; Armour and Company, Indianapolis, Ind., and Spokane, Wash.; Armstrong Packing Co., Dallas, Tex.; Burns & Co., Limited, Prince Albert, Regina, and Winnipeg, Canada; Dunlevy-Franklin Co., Pittsburgh, Pa.; Field Packing Company, Bowling Green, and Owensboro, Ky.; Adolf Gobel, Inc., Lehman plant, Brooklyn, N. Y.; Hammond Standish & Co., Detroit, Mich.; Oscar Mayer & Co., Chicago; Nuckolls Packing Co., Pueblo, Colo.; E. W. Penley, Auburn, Maine; E. K. Pond Co., Chicago; Seltzer Packing Co., Pottsville, Pa.; Stahl-Meyer, Inc., Ferris plant, New York City; Steiner Packing Co., Youngstown, O.; Swift & Company, Kearney, N. J.; Swift Canadian Co., Ltd., Toronto, Can.; Union Meat Co., San Antonio, Tex.; Wilmington Provision Co., Wilmington, Del.

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and mail it today!**

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Lyndhurst, N. J.**

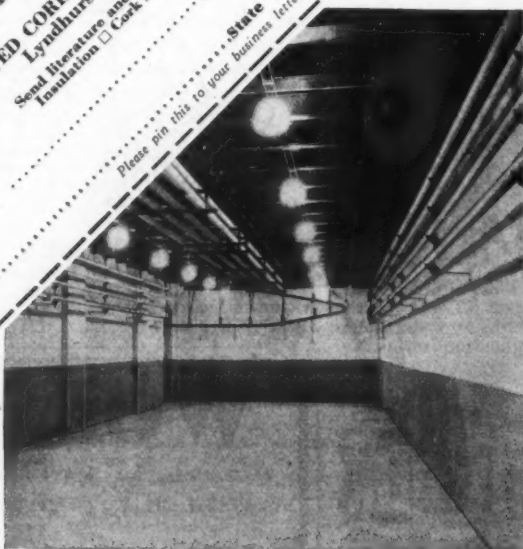
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Insulation ☐ Cork Pipe Covering ☐ to—

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Frederick County Products Co., Frederick, Md.
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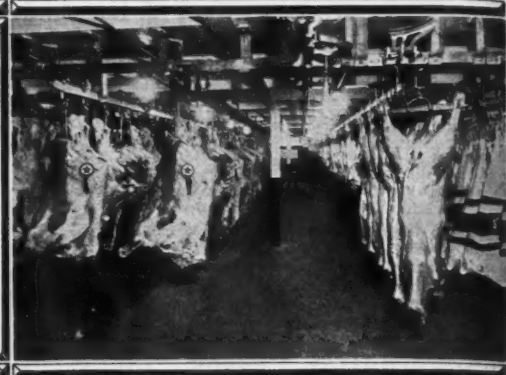
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Let us bid on your next job—we'll save you money

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LYNDHURST, N. J.**

UNITED'S CORKBOARD



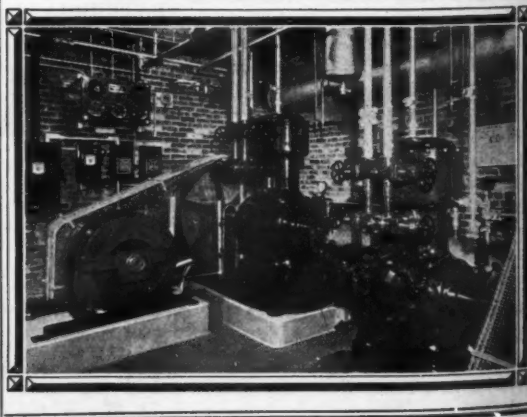
Another Fine Packing House Installs

FRICK Refrigeration

The Gerhard Lang Meats and Provision Co., of Buffalo, N. Y., after using a steam-driven FRICK machine for 20 years have shown their faith in FRICK equipment by installing two new electric-driven FRICK Compressors together with coils for five cooler, storage, and freezer rooms.

Up-to-the-minute refrigeration—FRICK REFRIGERATION—will prove profitable in your plant, too. Let us tell you about the improved machines, new methods of control, and more efficient cooling equipment now available. Write

Frick Company
WAYNESBORO, PA., U.S.A.
ICE MACHINERY SUPERIOR SINCE 1882



Refrigeration and Frozen Foods

QUICK FREEZING METHODS.

Perishable food distributors now employ at least fifteen systems of quick-freezing to assure delivery of their products in a state of maximum freshness to the American housewife, according to the U. S. Department of Commerce. The fishing industry is credited with the first developments in quick-freezing. In the past ten years since the first experiments were conducted progress has been so rapid that meats, fruits and vegetables of all sorts are now frozen and distributed to all parts of the country.

In recent years between 112,000,000 and 140,000,000 lbs. of fishery products have been frozen annually. The U. S. Bureau of Fisheries has listed a number of types of freezers or freezing systems, and although some of them have been applied particularly to one product, it is believed that the marketing of the various frozen products is largely interdependent, and that success of the freezing industry depends upon its ability to market a large variety of frozen foods.

It is logical to conclude that in marketing a variety of products costs of installation and operation of the special equipment are borne by a variety of foodstuffs. Thus the excessive burden of overhead, which would necessarily be carried by only a few products, is eliminated.

Freezing methods and machinery utilizing low temperatures may be placed in two general classes. First, those in which the refrigeration medium makes only indirect contact with the product to be frozen. Second, those methods in which freezing or transfer medium makes direct contact with the product to be frozen. Temperatures employed range from zero to 60 deg. below zero F.

The Bureau lists these methods for quick-freezing of fish and other foods: The double-belt freezer, multiple plate freezer, aluminum plate freezer, floating pan system, diving bell system, freezing in cakes, individual molds, brine fog system, convection current system, movable frame system, individual shelf system, direct expansion machine, freezing in sealed containers, immersion system, and sharp freezers.

REFRIGERATION FUNDAMENTALS

Refrigeration and air conditioning fundamentals will be stressed in the program of the 28th annual meeting of the American Society of Refrigerating Engineers, December 7 to 9, at the Hotel New Yorker, New York City. Among the subjects up for discussion are heat transfer, lubrication and various plant and machinery problems. The program includes among others the following:

Air Conditioning.—"Water as a Refrigerant," John Everetts, jr., New York; "Comfort Cooling with Ice in 1932," George B. Bright, Detroit, Mich.; "Air Conditioning Theory: Classroom Methods of Presentation," J. A. Goff, Assistant Professor, Mechanical Engi-

neering Department, University of Illinois, Urbana, Ill.

Thermal Problems.—"Ebullition of Refrigerants," L. A. Philipp, head of research division, Kelvinator Corporation, Detroit, Mich.; "Film Coefficients of Boiling Liquids," Dr. Cryder, Pennsylvania State College.

Refrigerating Plants.—"Cold Storage and Warehouse Refrigeration," W. E. Zieber and J. C. Consley, York Ice Machinery Corporation, York, Pa.; "New Equipment in Solidification of CO₂," J. C. Goosmann, Dry Ice Corporation, New York; "CO₂ Cycles and the Power Requirements in Production of the Solid," A. B. Stickney, Fred Ophuls and Associates, New York.

Commercial-Domestic Field.—"The Truck Refrigeration Problem," P. T. Sealey, Reid Ice Cream Corporation, Brooklyn, N. Y.

REFRIGERATED TRUCK DOORS.

In refrigerated trucks considerable loss of refrigeration may occur around doors. In refrigerated meat truck bodies a side door, in addition to those at the end, is of considerable advantage in loading and unloading. Whether or not the loss of refrigeration through this door is offset by the saving in loading and unloading time is a matter the packer must decide.

Speaking before the recent transportation meeting of the Society of Automotive Engineers, H. M. Williams and J. W. Carl, of the Frigidaire Corporation, called attention to losses around doors in refrigerated trucks.

"Careful attention must be given to the construction and number of doors," they said. "The minimum of doors and openings should be used. Every door added means a loss of refrigeration. Gaskets flatten, latches loosen, hinges sag and doors are often left open unnecessarily.

"Care must be taken to break all metal contacts between the inside and the outside of the door by proper hardware construction. Such contacts cause sweating which results in corrosion and disintegration. The finest looking bodies are marred by rust streaks appearing around the door. The use of non-rusting metals is recommended.

"In the case of low temperature bodies, provisions should be made to prevent water running into the top of the door which will tend to freeze and make opening the door difficult."

TAKES OVER COOLING PATENTS.

The Frick Co., Waynesboro, Pa., according to announcement made recently, through negotiations with L. N. Udell, becomes the exclusive licensee for the Udell Zig-Zag liquid cooler for use in refrigerating systems.

The Frick instant ice water cooler, widely used in dairy plants, as well as in bottling works and for drinking water systems, is built under this Udell patent. Liquid coolers of the same design are also used for chilling brine and other liquids with high efficiency and without danger of injury by freezing on the cooling surfaces.

REFRIGERATION NOTES.

The cold storage plant of Penticon Purity Products, Penticon, British Columbia, Canada, recently was destroyed by fire.

A refrigeration plant will be installed in the quartermaster's warehouse at Barksdale Field, La.

Independent Ice & Refrigerating Co., Vincent ave. and 70th st., Shreveport, La., has been purchased by Helen Spencer, Beaumont, Tex.

A four-story cold storage warehouse is being erected in Pelham, Ga., for the Hand Trading Co.

City Beef Co., Bridgeport, Conn., has awarded a contract for an abattoir and cooler building. The new construction will cost in the neighborhood of \$25,000.

General Cold Storage Co., Detroit, Mich., has been incorporated with a capital of \$50,000. Incorporators are Harold C. Dahl, Thure W. Dahl and W. D. Copp.

The ice plant at Pilot Point, Tex., owned by Texas-Louisiana Power Co., recently was completely destroyed by fire.

E. D. Loch, manager of the McComb, Miss., plant of the Southern United Ice Co., has announced that his company is planning to establish a meat packing plant in McComb.

Plans for a municipal owned electric light and ice plant are being considered by the city officials of Mena, Ark. The proposed plant will cost about \$125,000.

Wilsil, Ltd., meat packers, Montreal, Canada, have awarded a contract for a cooler addition to cost about \$50,000.

Fire recently destroyed the Fry Produce House at Greenville, Tenn., with a loss of \$30,000, including an \$8,000 refrigerating plant.

E. J. Willi, 120 Broadway, New York City, has filed incorporation papers for the West Harlem Cold Storage Co. The capital is given as 100 shares of common stock.

Furman & Appleton, 26 Broadway, New York City, have incorporated the Fort Greene Refrigerating Service, with a capital stock of \$50,000.

David E. Kahn Corporation, refrigeration has been organized in New York City by Gresses, Starr & Walker, 116 John st. The capital is 100 shares of common stock.

SHIPLEY HEADS MACHINE MEN.

W. S. Shipley, president of the York Ice Machinery Corporation, was elected president of the Refrigerating Machinery Association at the Society's 19th annual meeting held at Detroit, Mich., October 20-22. Mr. Shipley becomes the Association's fourteenth president; the organization was started in 1914.

AUBREY SUCCEEDS BAER.

W. H. Aubrey has been made sales manager of the ice and refrigerating machinery department of the Frick Company, Waynesboro, Pa., succeeding A. H. Baer, who goes with the Carbondale Machine Company, Carbondale, Pa., in an executive capacity.



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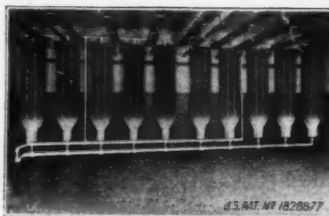
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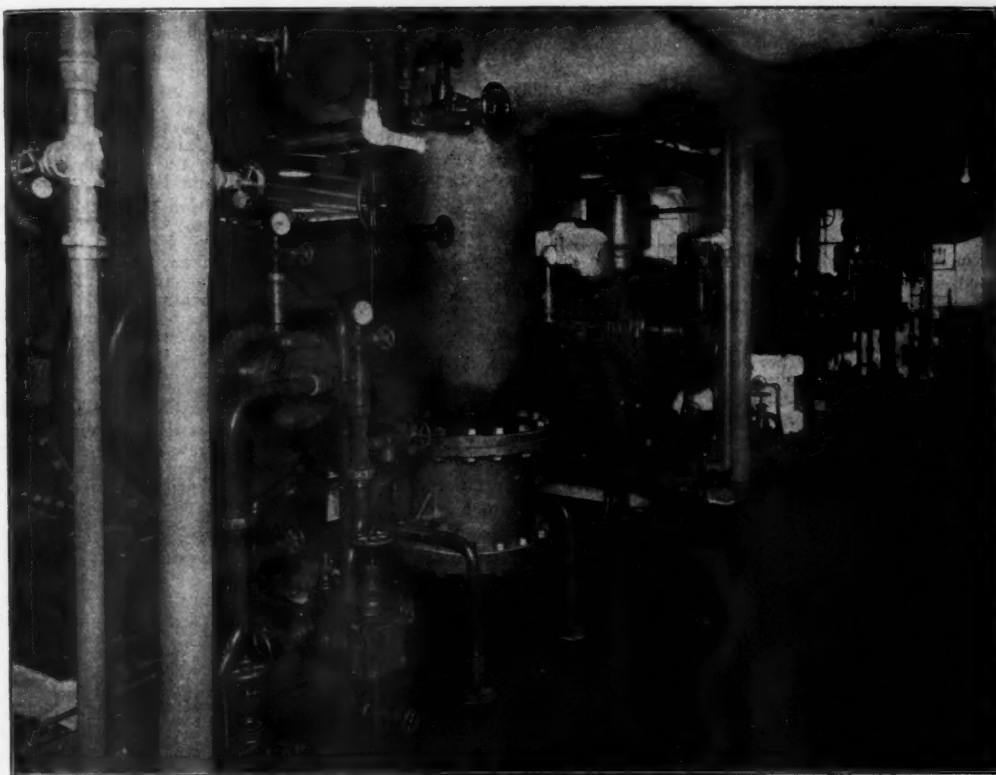
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RECORD CORN AND HOG LOWS.

Hog prices at Chicago on November 1 reached the lowest point on that date since 1878, but these prices have been equalled on Saturday markets during the summer, especially at the low point reached in May, 1932. The top of \$3.30 reached on Wednesday of this week equalled the lowest in more than 55 years.

Corn prices at many producing points are reported at 4c to 6c per bushel, with a disposition to burn corn for fuel. Some farmers claim corn is worth 15c a bushel to them as fuel, figuring it in terms of soft coal at \$3.50 per ton. Some elevators at country points are reported to be offering 5c a bushel for corn, and some are not buying at any price.

One producer commenting on the use of corn for fuel said: "We have been burning corn in a small heater and find that it takes less than a bushel a day now while the weather is comparatively mild." He was of the opinion that the large corn surplus now on hand would be used up before another year, as "everything that eats corn is getting it."

BRITISH BACON QUOTAS.

(Continued from page 22.)

a fancy price for Canadian bacon, going to pay a premium to Canadian hog producers and packers.

What Canada has been given is unhampered entry for its quota—not even remotely a guaranteed price for it.

What may be done with other national supplies is still doubtful. There are thirteen well-defined countries in the present British sources of supply, and as recently as August, 1930, the Minister of Agriculture, Dr. Addington, in a cabinet headed then as now by Ramsay MacDonald, stated in a foreword to the Pig Council's Report: "The restriction of imports is, of course, contrary to the terms of the Geneva Convention and to our treaty obligations."

Against Raising Food Cost.

There still remains a great body of public opinion in the United Kingdom not at all convinced that measures tending to raise the cost of foods for the millions is the better policy. The Fox-Lane Commission report and recommendations may not be adopted without considerable alteration. And recent expressions in the British parliament, as in the Canadian parliament, show that a modification if not a complete repudiation of the restricting clauses of the Ottawa agreements may be expected when the three- and five-year terms for which they run are over.

The writer does not care more than to mention the vagaries of foreign exchange in this problem of supplying Britain's needs in bacon from whatever country. They particularly affect the American and Canadian prospects, as the only countries still financed on dollar values.

From the strictly domestic point of view, however, the Fox-Lane report makes it plain that the British pig-raising and bacon-curing industries, after almost a year of waiting for the Ottawa Conference, are not 'out of the woods' yet.

BRITISH BACON TRADE.

Receipts of Continental bacon in the United Kingdom for the week ended October 20, 1932, totaled 89,707 bales compared with 96,649 bales in the previous week and 128,250 in the same week a year previous. Prices at Liverpool for first quality cuts per cwt. were as follows:

	Oct. 20, 1932.	Oct. 13, 1932.	Oct. 21, 1931.
American green bellies.....	\$7.96	\$9.02	\$9.36
Danish green sides.....	8.04	8.56	9.84
Canadian green sides.....	7.73	8.38
American short cut green hams.....	10.23	14.61
American refined lard.....	7.15	7.21	9.54

GERMAN HOGS AND LARD.

Receipts of hogs at the 14 principal German markets for the week ended October 20, 1932, totaled 62,703 head compared with 64,111 head the previous week and 71,279 in the corresponding week of 1931. Berlin hog prices averaged \$8.64 per cwt. for the week ended October 20 compared with \$8.64 the previous week and \$9.82 in the same week a year earlier. Lard in tins at Hamburg was quoted at \$8.13 compared with \$8.06 a week earlier and \$10.41 in the same week of 1931.

SEPTEMBER MEAT EXPORTS.

Meat exports from the United States during September totaled 12,177,505 lbs. compared with 10,739,205 lbs. in August, an increase of 1,438,300 lbs. Of the total export more than one-third went to the insular possessions of Alaska, Hawaii and Porto Rico. The export to other than insular possessions totaled 8,807,203 lbs. valued at \$836,600.

Of the export to other countries fresh or frozen beef and veal constituted 113,583 lbs.; pickled or cured beef and veal, 848,484 lbs.; fresh or frozen hog carcasses, 19,118 lbs.; loins and other fresh or frozen cuts, 324,215 lbs.; cured hams and shoulders, 5,066,085 lbs.; bacon, 1,179,039 lbs.; Cumberlands and Wiltshires, 9,657 lbs.; pickled or salted pork, 1,027,980 lbs.; sausage, 219,042 lbs.

Export to insular possessions included 652,818 lbs. of fresh or frozen beef and veal; 2,711 lbs. of cured or pickled beef; 41,366 lbs. of fresh or frozen pork in carcass; 221,757 lbs. loins and other fresh or frozen cuts; 912,187 lbs. of cured hams and shoulders; 55,770 lbs. of bacon; 1,298,637 lbs. of pickled or salted pork; and 226,422 lbs. of sausage.

CANNED MEAT EXPORTS.

Exports of canned meat from the United States during September, 1932, are reported by the U. S. Department of Commerce as follows:

	Lbs.	Value.
Canned beef.....	58,244	\$12,724
Canned pork.....	750,701	148,291
Canned sausage.....	62,246	12,002
Meat extracts and bouillon cubes.....	6,876	14,068
Other canned meats.....	28,740	4,392

Purchases by the United Kingdom totaled 23,415 lbs. of canned beef, 616,262 lbs. of canned pork, 13,320 lbs. of canned sausage, 6,720 lbs. of other

canned meats and 4,746 lbs. of meat extract and bouillon cubes. Newfoundland and Laborador are the second largest buyers of canned beef but are superseded by the Philippine Islands in purchases of canned pork, canned sausage and other canned meats. Next to the United Kingdom, Japan and China are the largest buyers of meat extract and bouillon cubes.

In addition to the above, there were exported to Alaska, Hawaii and Porto Rico, 74,087 lbs. of canned beef, 35,690 lbs. of canned pork, 131,947 lbs. of canned sausage, 35,120 lbs. of other canned meats and 1,010 lbs. of meat extract and bouillon cubes. Exports to insular possessions had a total valuation of \$57,631.

KINDS OF LIVESTOCK KILLED.

Classification of livestock slaughtered during August, 1932, with comparisons, based on reports from packers representing nearly 75 per cent of the total federal inspected slaughter, as reported by the U. S. Department of Agriculture.

	Cattle				Hogs		Sheep and lambs	
	Steers	Cows and heifers	Bulls and stags	Barrows	Sows	Stags and heifers	Lambs and yearlings	Sheep
1931	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.	Pct.
Jan.	50.83	45.91	3.26	55.45	44.20	35	94.84	8.08
Feb.	52.47	44.36	3.17	51.26	44.19	43	96.00	4.59
Mar.	53.14	43.86	3.00	54.72	44.75	35	95.34	4.74
Apr.	56.80	40.12	3.08	52.10	47.34	36	92.28	7.72
May	57.86	38.54	3.00	48.25	51.19	35	92.28	7.72
June	54.89	37.73	3.79	43.52	55.84	34	95.09	4.91
July	58.36	37.80	3.54	36.85	62.43	73	95.15	4.85
Aug.	57.33	38.60	3.90	34.11	65.30	69	94.73	5.27
Sept.	55.15	41.13	3.72	42.52	58.93	55	95.73	4.27
Oct.	51.28	44.64	4.08	48.82	50.68	50	95.11	4.89
Nov.	51.00	45.67	3.33	53.12	46.45	43	95.45	4.55
Dec.	54.10	42.82	2.98	54.11	45.50	30	96.17	3.83
Av.	54.75	41.75	3.50	49.91	49.00	40	94.86	5.14
1932.								
Jan.	56.04	40.53	3.43	54.07	45.06	37	97.01	2.99
Feb.	50.26	37.16	2.53	51.26	48.35	38	97.15	2.85
Mar.	55.68	38.59	2.73	50.71	48.51	38	97.01	2.99
Apr.	58.59	38.34	3.07	49.25	50.07	38	96.09	3.91
May	57.84	38.25	3.91	49.05	50.36	39	97.01	2.99
June	56.23	39.81	3.96	47.56	51.70	74	96.85	3.15
July	56.14	39.79	4.07	41.82	57.44	74	96.43	3.57
Aug.	51.89	43.09	4.43	40.51	58.88	61	96.15	3.85

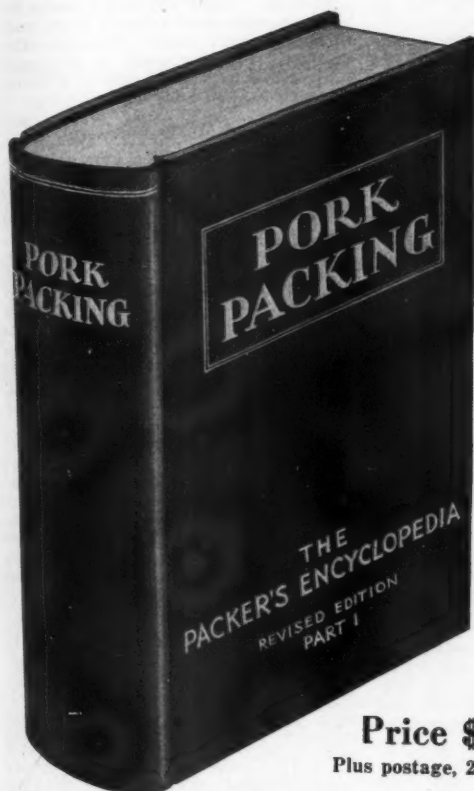
HOG WEIGHTS AND COSTS.

The average weight and cost of hogs, computed on packer and shipper purchases, as reported for September, 1932, with comparisons, by the U. S. Bureau of Agricultural Economics, are as follows:

	—1932—		—1931—		—1932—		—1931—	
	Per Avg.	Per Avg.	Per Avg.	Per Avg.	Per Avg.	Per Avg.	Per Avg.	Per Avg.
	Lbs.	Lbs.	Lbs.	Lbs.	Lbs.	Lbs.	Lbs.	Lbs.
CHICAGO.								
Jan.	230	\$4.00	225	\$7.65	223	\$4.97	213	\$7.94
Feb.	233	\$3.89	237	\$7.06	220	\$3.95	207	\$7.94
Mar.	237	\$4.33	242	\$7.40	217	\$4.32	205	\$7.77
Apr.	238	\$3.85	237	\$4.33	217	\$3.81	217	\$4.32
May	239	\$3.94	240	\$6.33	208	\$3.82	201	\$6.76
June	245	\$3.62	251	\$6.36	209	\$3.64	203	\$6.81
July	260	\$4.58	258	\$6.33	211	\$4.74	208	\$7.29
Aug.	263	\$4.21	256	\$5.98	209	\$4.51	201	\$6.81
Sept.	260	\$4.00	240	\$5.41	199	\$4.24	199	\$5.79
KANSAS CITY.								
Jan.	241	\$3.75	236	\$7.44	230	\$3.68	220	\$7.20
Feb.	241	\$3.69	232	\$6.84	231	\$3.68	221	\$6.50
Mar.	239	\$4.00	231	\$7.37	244	\$3.58	226	\$7.00
Apr.	231	\$3.53	230	\$4.00	250	\$3.48	244	\$3.55
May	223	\$3.05	225	\$6.29	240	\$2.89	230	\$3.68
June	228	\$3.17	228	\$6.38	240	\$3.07	235	\$3.68
July	231	\$4.48	236	\$6.74	263	\$4.21	275	\$5.19
Aug.	233	\$4.18	225	\$6.19	262	\$3.85	267	\$5.29
Sept.	222	\$3.90	214	\$5.40	269	\$3.61	260	\$4.77
ST. PAUL.								
Jan.	206	\$3.70	237	\$7.30	218	\$4.38	211	\$7.73
Feb.	210	\$3.60	234	\$6.64	220	\$4.13	211	\$7.13
Mar.	206	\$4.02	230	\$7.14	214	\$4.14	206	\$7.80
Apr.	212	\$3.61	206	\$4.02	211	\$3.53	214	\$4.14
May	227	\$2.94	230	\$6.00	210	\$3.05	213	\$3.68
June	227	\$3.06	285	\$5.63	213	\$3.33	218	\$3.68
July	274	\$4.07	294	\$5.36	222	\$4.41	214	\$7.29
Aug.	267	\$3.72	260	\$5.21	217	\$4.17	218	\$5.19
Sept.	240	\$3.65	210	\$4.80	220	\$3.58	200	\$3.68
FT. WORTH.								
Jan.	206	\$3.70	237	\$7.30	218	\$4.38	211	\$7.73
Feb.	210	\$3.60	234	\$6.64	220	\$4.13	211	\$7.13
Mar.	206	\$4.02	230	\$7.14	214	\$4.14	206	\$7.80
Apr.	212	\$3.61	206	\$4.02	211	\$3.53	214	\$4.14
May	227	\$2.94	230	\$6.00	210	\$3.05	213	\$3.68
June	227	\$3.06	285	\$5.63	213	\$3.33	218	\$3.68
July	274	\$4.07	294	\$5.36	222	\$4.41	214	\$7.29
Aug.	267	\$3.72	260	\$5.21	217	\$4.17	218	\$5.19
Sept.	240	\$3.65	210	\$4.80	220	\$3.58	200	\$3.68

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This book is designed to show the pork packer how to operate to best advantage. It is a "test book" rather than a "text book." Figuring tests is emphasized and important factors in operation in all departments are discussed. (See chapter headings.)

It is NOT an academic presentation of the routine of pork packing. It IS a practical discussion of best methods for getting results, *backed up by test figures*, which every alert pork packer needs and should have.

For the Sausage Maker

Chapter XIV: Stuffing the casings—Handling large sausages—Use of cookers and vats—Avoiding mold and discoloration—Trimming—Curing—Mixing—Chopping and stuffing—Casings—Surface mold—Dry sausage—Sausage cost accounting—Sausage formulas—Manufacturing instructions—Container specifications—Preparing boiled hams—Making baked hams.

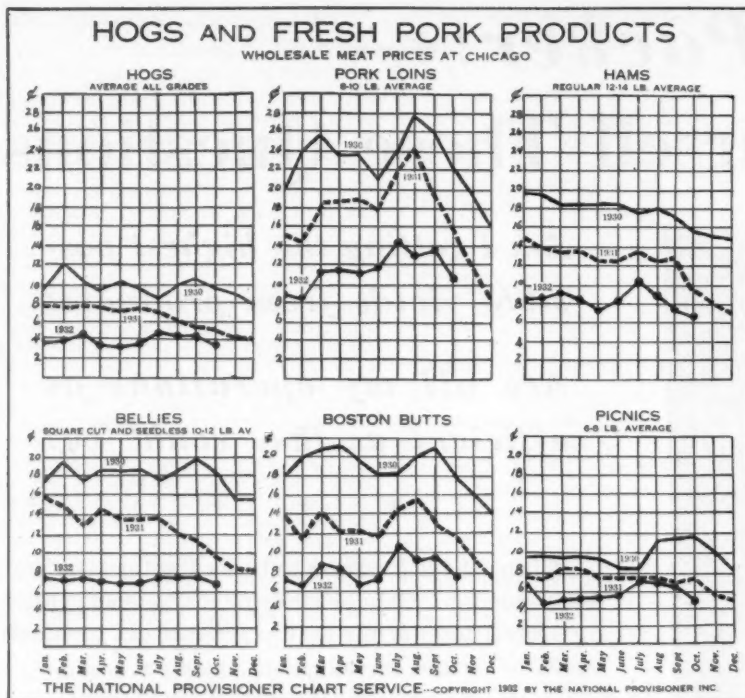
CHAPTER HEADINGS

- | | |
|--------------------------------------|---------------------------------|
| I—Hog Buying | XI—Curing Pork Meats |
| II—Hog Killing | XII—Soaking and Smoking Meats |
| III—Handling Fancy Meats | XIII—Packing Fancy Meats |
| IV—Chilling and Refrigeration | XIV—Sausage and Cooked Meats |
| V—Pork Cutting | XV—Rendering Inedible Products |
| VI—Pork Trimming | XVI—Labor and Cost Distribution |
| VII—Hog Cutting Tests | XVII—Merchandising |
| VIII—Making and Converting Pork Cuts | |
| IX—Lard Manufacture | |
| X—Provision Trading Rules | |

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These charts in THE NATIONAL PROVISIONER MARKET SERVICE series show the trends of prices of fresh and cured pork products and live hogs at Chicago during October and the first ten months of 1932 compared with the trends of 1931 and 1930.

October price trends of all pork products turn sharply downward, this trend being seasonal in the case of fresh pork and to a less limited extent in cured pork.

The charts show quite distinctly the sharp difference in price levels prevailing at the present time and those of 1930, the first year when the force of unfavorable economic conditions began to be manifest. In 1930, for example, fresh pork loins reached a peak of nearly 28c in August, while the highest average point reached in 1932 was 14c in July. In the case of most products and of live hogs the price trend of 1932 is on a level only about one-half as high as in 1930.

Fresh Pork Cuts.

Loins.—While fresh pork loins show a seasonal decline in price, this product has held relatively firm compared with green joints as well as green bellies. However, in recent weeks demand has slowed up, stocks have accumulated and prices declined. Eastern markets have been very dull, due to weak buying power and unfavorable weather conditions. This resulted in the diverting of many cars of loins to the Chicago market, causing weakness in prices there. Prices at many Eastern markets were practically on a parity with Chicago. Distribution has been wide at the low price, and no freezing limits were established during the month.

Hams.—While there was considerable

support within the industry for green hams, this could stabilize the market only temporarily and the average price for the month showed a declining tendency. Carlot trading has been slow, buyers anticipating lower hog prices with the approach of the season of heavy runs and consequently still lower prices on hams. The prevailing low prices on smoked meats and on beef and lamb have been further weakening influences.

Bellies.—The belly market has been weak, with little carlot buying, the principal outlet being through smokehouse channels. Prices broke sharply

during the month but even at the lower levels little buying was attracted.

Boston Butts.—This product has followed the loin market closely, trade being scattered the tendency being toward the less expensive cuts. Boneless butts have been very quiet, with slow demand for both Boston and boneless from Eastern points.

Picnics.—Picnic prices declined to low levels, resulting in a fairly broad trade through chain store channels. This product, always popular in this trade, is regarded as a good deal of a barometer of so-called hard times buying.

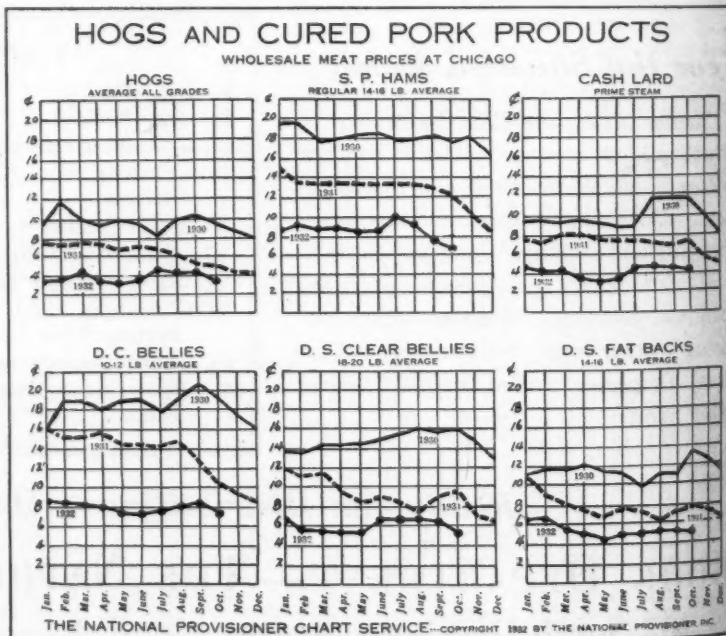
Cured Meats and Lard.

S. P. Hams.—Pickled ham prices declined sharply during the month, but even these low prices appeared unable to create any considerable demand for the product on a carlot basis. Export buying has been slow, with no disposition to buy for forward shipment. There was a little buying in the United Kingdom for the Christmas trade, but this was of short duration. Principal outlet has been through smokehouse channels. Pickled hams for boiling purposes looked low at a dime, but when boiling weights green dropped to 6½c curing profits were wiped out.

Lard.—There has been good demand for lard, for both domestic and export shipment, but price has been very weak. The market has seemed to lack leadership, and there has been very little speculative demand. Lard prices during October were only a little over a third of those of the same month two years ago.

Dry Cure Bellies.—October recorded a decline in this product from the stronger position reached during September, although the market has been fairly active. Packers report a fairly good bacon business, but the weakness in green bellies has been a depressing price factor.

D. S. Bellies.—Prices of dry salt clear bellies weakened during October from the fairly even level maintained for the



Provision and Lard Markets

WEEKLY REVIEW

Trade Fairly Active—Market Heavy—Some New Lows in Lard—Hogs Weaker—Lard Statistics Favorable—Meat Situation Weak—Low Corn a Factor.

Market for hog products showed little or no change in trend the past week from that of late. Lard established new season's lows on the late positions, the market feeling hedging pressure, scattered liquidation, and limited support. While there was some lifting of hedges against cash lard trade, it was quite apparent that the heavy undertone, in the main, was again the result of weakness in hogs, further evidence of a slow meat trade, declining meat prices and the depressing influence of declining outside markets and securities.

One of the outstanding factors continued to be the weakness in the corn market. Reports as to cash lard trade was very satisfactory, and lard statistics were bullish, but the figures were ignored. A little investment buying through commission houses was reported at times, but this was not sufficient to stem the tide. The trade showed a tendency to anticipate plentiful supplies during the winter and spring, the result of the continuance of a favorable feeding differential between corn and hogs.

Domestic consumption of lard, combined with exports, was said to be exceeding production. September lard production was placed officially at 105,696,000 lbs., compared with 97,114,000 lbs. last year and a five-year September average of 93,838,000 lbs.

previous three months. Stocks of this commodity have not been high, but buying in the sections of normally heavy consumption has been disappointingly slow.

D. S. Fat Backs.—This product continues at the low price prevailing for some months with stocks low. Many packers are tanking their light averages, but those accumulating even in less than carlots find them difficult to move. With loose lard comparatively high in relation to options and cash, cutting for the tank has been encouraged.

Hogs.

Hog and lard prices have been on something of a parity for several months, but in October hog prices dropped below the lard average. This was due in part to the heavy marketings of hogs throughout many parts of the country, resulting in a large federal inspected kill coupled with low consumer buying, and plentiful supplies of medium beef and good lamb. The arrival of the winter packing season finds the industry with heavier stocks than those of a year ago and the promise of a plentiful supply of hogs in relation to general consumer demand. Any improvement in this demand would find quick reflection in the livestock and meat industry.

Declining wholesale prices of most meats during October were looked upon as due to relatively heavy supplies. Smoked hams were selling at levels approximately 14 per cent lower than 6 months ago and about 35 per cent lower than a year ago. Fresh pork sold at fairly firm prices during the first three weeks of October, but at the close of the month prices moved lower.

Hog Prices Down.

Top hogs at Chicago sold off to \$3.25, or to a point about the lowest in 36 years. Average price at Chicago was off to 3.15c, the lowest since June 4th of this year, and compared with 3.25c at the close of last week, 3.45c the middle of last week, 4.65c a year ago, and 9c two years ago. Average weight of hogs received at Chicago last week was 236 lbs., compared with 238 lbs. the previous week, 222 lbs. a year ago and 230 lbs. two years ago. Receipts of hogs at the leading western packing points last week, were 422,000 head, compared with 409,800 head the previous week, but small when compared with the 569,200 head received the same week last year.

For the season from February 29,

1932, to October 29, 1932, Chicago hog packing accounted for 3,641,000 hogs against 3,712,000 hogs in the same period last year. Number of animals slaughtered under federal inspection in September was officially placed at 3,251,824, compared with 2,954,565 the previous year. Average cost during September was 3.99c, against 4.25c the previous month and 5.39c last year. Average yield per head was 74.86 per cent, against 75.45 per cent the previous month and 74.52 per cent a year ago. Average weight during September was 235.60 lbs., against 240.29 lbs. the previous month and 229.14 lbs. last year.

Lard Exports Good.

Official exports of lard for the week ended October 22 were 10,764,000 lbs., against 8,854,000 lbs. a year ago. Exports from January 1 to October 22 totaled 439,635,000 lbs., against 461,132,000 lbs. the same time last year. During the week, 3,293,000 lbs. went to Germany, 5,326,000 lbs. to the United Kingdom, 1,057,000 lbs. to the Netherlands and 1,088,000 lbs. to other countries.

Exports of hams and shoulders, including Wiltshires, for the week were

Low Cost Hogs Cut No Profit

Sluggishness in the fresh pork as well as the provision trade resulted in the lowest prices for hogs this week in many years. On Wednesday the top at \$3.30 was the lowest in more than 55 years, with the exception of several times this year when Saturday's top reached this low point. On that day, however, hogs are frequently of poor grade. An equally low top was paid at one time in 1896 but prior to that the low was made in 1878.

In spite of this low price on live hogs no cutting profit was shown. The lightest averages yielded best, but the heaviest shown in the attached test indicated a cutting loss of over \$1 per head. Prices of fresh pork cuts equal the low point of the year and while cured product prices show little further decline they already had reached low levels.

Top for the week at \$3.40 was paid on Monday with the low on Wednesday and a slight improvement on Thursday of the current period. Bulk of the 190- to 280-lb. weights sold at \$3.25 to \$3.35 with heavy butchers at \$2.80 to \$3.20.

Receipts have been running light compared with a year ago, arrivals at the twelve important markets showing a 22 per cent reduction for October as a whole and for the four-day period just ended a reduction of 25 per cent or 100,000 hogs is apparent from the receipts of a week earlier. Further declines are noted in the number of packing sows being marketed as well as in extreme weight butchers. The supply of pigs and light lights also has been small.

The following test is worked out on the basis of live hog costs and green product values at Chicago during the first four days of the current week as shown in THE NATIONAL PROVISIONER DAILY MARKET SERVICE, using average costs and credits at Chicago.

	160 to 180 lbs.	180 to 220 lbs.	225 to 250 lbs.	275 to 300 lbs.
Regular hams	\$.92	\$.88	\$.70	\$.76
Picnics	.25	.23	.22	.20
Boston butts	.22	.21	.21	.22
Pork loins	.79	.68	.59	.52
Bellies, light	.65	.61	.38	.14
Bellies, heavy14	.35
Fat backs	..	.04	.10	.21
Plates and jowls	.05	.05	.07	.07
Raw leaf	.08	.08	.08	.08
P. S. lard, rend. wt.	.56	.60	.53	.50
Spare ribs	.05	.05	.06	.04
Regular trimmings	.05	.06	.07	.05
Rough feet	.02	.02	.02	.02
Tails	.01	.01	.01	.01
Neck bones	.01	.01	.01	.01
Total cutting value (per 100 lbs. live wt.)	\$3.06	\$3.48	\$3.28	\$3.17
Crediting edible and inedible offal to the above cutting values and deducting from these totals the cost of well finished live hogs of the weights shown, plus all expenses, the following results are secured:				
Loss per cwt.	\$.03	\$.19	\$.35	\$.41
Loss per hog	.06	.38	.88	1.18

973,000 lbs., against 1,025,000 lbs. last year; bacon, including Cumberlands, 421,000 lbs., against 1,176,000 lbs.; pickled pork, 205,000 lbs., against 83,000 lbs.

During the past week there was a slight recovery in sterling, but the rise is not yet sufficient to aid export trade. Reports persisted of a good foreign demand for lard.

The Chicago lard stocks during October decreased 23,414,324 lbs., totaling 12,595,460 lbs. against 36,009,784 lbs. a month ago and comparing with 13,330,018 lbs. a year ago.

PORK—Market was quiet and steady at New York. Mess was quoted at \$16.50 per barrel; family, \$17.75 per barrel, fat backs, \$10.50@11.75 per bbl.

LARD—Demand has been fair to good both for domestic and export, but the market ruled easy with futures. At New York, prime western was quoted at 4.55@4.65c; middle western, 4.40@4.50c; New York City tierces, 4½c; tubs, 5@5½c; refined Continent, 5½c; South America, 6½c; Brazil kegs, 7½c; compound, car lots New York, 6¼@6½c; smaller lots, 6½@6¾c.

At Chicago, regular lard in round lots was quoted at 2½c over October; loose lard, 5c over October; leaf lard, 5c over October.

BEEF—Demand was rather quiet, and the market was about steady at New York. Mess there was nominal; family, \$13.00@14.00 per barrel; extra India mess, nominal; No. 1 canned corned beef, \$1.97½; No. 2, \$3.90; 6 lbs. South America, \$12.00; pickled tongues, \$33.00@35.00 per barrel.

See page 38 for later markets.

LARD AND GREASE EXPORTS.

Exports of lard from New York City Oct. 1, 1932, to Oct. 31, 1932, totaled 21,605,126 lbs.; tallow, none; greases, 340,000 lbs.; stearine, 412,000 lbs.

Exports of lard from New York City, Nov. 1, 1932, to Nov. 2, 1932, were 343,075 lbs.

HOGS AT 11 MARKETS.

Hog receipts at the eleven principal markets in October totaled 1,653,000, compared with 2,246,000 in the same month a year ago, and are the smallest for the month since 1910. They are the highest for any month this year, however, since last May. For the ten months of 1932 receipts at 18,828,000 head compare with 20,692,000 in the 1931 period, and are the smallest for any similar period since 1914.

At Chicago receipts at 454,579 head compare with 679,198 in October, 1931, and 635,236 in the same month two years ago. Chicago receipts were the smallest for the month since 1920. The average weight at 240 lbs. compares with 254 lbs. in September and is the lightest for any month this year since May. In October, 1931, the average weight was 224 lbs.; in 1930, 231 lbs.; and in 1929, 238 lbs. The average price at \$3.60 compares with \$4.05 in September, \$5.10 in October, 1931, and \$9.35 in October, 1930. Top for the month was \$4.15, the lowest since May. The average price was the lowest for the month since 1896, which was the only lower year since 1878.

MEAT STOCKS AT 7 MARKETS.

Meat stocks at the seven principal markets declined 35,000,000 lbs. during September, while lard stocks dropped 34,000,000 lbs. In spite of these sharp decreases stocks of meat are 42,000,000 lbs. higher than those of a year ago. Lard stocks, on the other hand, are 9,000,000 lbs. less.

S. P. regular hams constitute the only item on the list showing an increase in stocks during the month, all others showing sharp declines. While hog receipts at the principal markets were not excessive, indications point to good supplies in many parts of the country, resulting in a high total production in meat and lard.

Consumptive demand has been strong in the light of employment conditions, although all product has moved at low

prices. The good volume of business done in fresh pork sausage during the month relieved the market on certain fresh cuts to a considerable extent, much product being used in sausage manufacture that would otherwise be sold in the form of cuts.

Stocks at Chicago, Kansas City, Omaha, St. Louis, East St. Louis, St. Joseph and Milwaukee, on October 31, 1932, with comparisons, as compiled by THE NATIONAL PROVISIONER, are reported as follows:

	Oct. 31, 1932.	Sept. 30, 1932.	Oct. 31, 1931.
Total	144,481,433	160,081,042	97,532,700
S. P. meats	31,070,876	46,982,871	36,070,770
Total all meats	184,947,387	220,068,597	143,083,320
P. S. lard	9,191,040	35,118,175	14,015,400
Other lard	7,434,091	15,087,025	11,830,184
Total lard	16,625,131	50,805,200	25,845,584
S. P. regular hams	33,448,968	31,936,594	28,728,980
S. P. skinned hams	63,848,884	70,750,131	29,422,324
S. P. bellies	34,507,489	42,067,923	31,070,582
S. P. picnic	12,373,704	15,582,917	8,049,071
D. S. bellies	26,530,061	38,208,410	30,625,361
D. S. fat backs	4,130,396	8,028,228	4,505,794

LARD EXPORTS TO MEXICO.

Exports of lard from the United States to Mexico during September, 1932, by customs districts is reported by the U. S. Department of Commerce as follows:

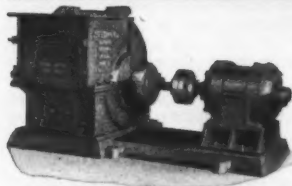
From:	Lbs.	Value.
New Orleans	20,350	1.20
San Antonio	1,565,841	106.131
El Paso	8,415	.84
San Diego	13,497	1.12
Arizona	150,977	10.80
	1,776,060	121.95

Exports of neutral lard totaled 1,000 lbs., valued at \$50.00.

FRENCH MEAT QUOTAS.

French meat quotas for the fourth quarter of 1932 include 10,000 lbs. of frozen pork, 110,750 lbs. of salted meats and hams and 25,000 lbs. of sausages (salami) from the United States. Canned meat from all sources to a total of 85,000 lbs. will be admitted in the period, according to advices to the U. S. Department of Commerce.

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Tallow and Grease Markets

WEEKLY REVIEW

TALLOW—The situation in the tallow market in the East the past week has been one of quietness. After establishing a level of 3c f.o.b. for extra at New York, selling pressure appeared to dry up, and demand was quiet. The undertone, however, appeared a little steadier. Consumers are showing no disposition to come up in their ideas for supplies. This resulted in a more or less awaiting attitude.

Producers were reported in a fairly well sold-up position, while consumers were said to be experiencing a fairly good trade in finished products. The consumer, on the other hand, is believed to have satisfied requirements for the immediate future, and undoubtedly has been influenced to some extent of late by the persistent declining tendency in major commodities. As a result the market appeared deadlocked around the 3c level. Some were inclined to go slow until the election is out of the way.

At New York, special loose was quoted at 2½¢@2½¢; extra, 3c f.o.b.; edible, 4@4¼¢.

At Chicago, tallow was inactive, with buyers showing little interest at the moment. Offerings were moderate. Larger producers were not inclined to offer freely, for later delivery. At Chicago, edible was quoted at 3½¢@3½¢; fancy, 3½¢@3½¢; prime packer, 3½¢@3½¢; No. 1, 2½¢; No. 2, 2¼¢.

There was no London tallow auction this week. At Liverpool, Argentine beef tallow, November-December shipment, was quoted at 23s 6d, off 3d for the week. Australian good mixed, November-December shipment was quoted at 23s 9d, unchanged.

STEARINE—With demand quiet and offerings a little freer stearine at New York developed an easier trend. Oleo was quoted at 5c, a decline of ½¢ from the previous week. At Chicago, stearine demand was also dull, and the market was easier. Oleo was quoted at 4¼¢.

OLEO OIL—Demand was moderate and there was no material pressure on the market. Prices held fairly steady at New York where extra was quoted at 5½¢@6½¢; prime, 5½¢@5½¢; lower grades, 5@5½¢.

At Chicago, market was dull but steady. Extra was quoted at 5½¢.

See page 38 for later markets.

LARD OIL—Market was quiet in the East and barely steady the past week. Prime at New York was quoted at 9½¢; extra winter, 8c; extra, 7½¢; extra No. 1, 7c; No. 1, 6¼¢; No. 2, 6½¢.

NEATSFOOT OIL—Demand was quite moderate, and the market was barely steady. Pure at New York was quoted at 8c; extra, 7¼¢; No. 1, 7c; cold test, 12½¢.

GREASES—There was little or no evidence of any particular activity in the grease markets in the East the past week. What business passed appeared to be of a routine character and not

large. The market displayed a weak undertone, however, and prices sagged to new low levels for the current downward movement.

Offerings were liberal and were not pressed, but the market had difficulty in overcoming the unstable position in tallow and the backing away tendency on the part of consumers. The latter was again partly the result of declining commodity values quite generally. However, reports had it that soapers were experiencing a rather satisfactory trade for finished products.

At New York, yellow and house were quoted at 2½¢@2½¢; A white, 2½¢; B white, 2½¢; choice white, 2½¢@2½¢, in tierces for export, 3¼¢.

At Chicago, a fairly steady market was noted in choice white grease, while a fair movement of late has been on in yellow greases at about steady levels. At Chicago, brown was quoted at 2½¢@2½¢; yellow, 2½¢@2½¢; B white, 2½¢; A white, 2½¢; choice white, all hog, 2½¢.

By-Products Markets

Blood.

Chicago, Nov. 3, 1932.

Last reported sales were at \$1.00 per unit of ammonia.

	Unit.	Ammonia.
Ground and unground.....		@\$1.00

Digester Feed Tankage Materials.

Considerable trading early in week by buyers' now seem to be supplied.

	Unit	Ammonia.
Unground, 10 to 12% ammonia..	\$.75@	.85 to 10c
Unground, 8 to 10% ammonia...		@1.00 to 10c
Liquid stick50@	.60

Dry Rendered Tankage.

Market steady; offerings light; demand fair.

Hard pressed and exp. unground		
per unit protein.....	\$.35@	.37½
Soft prod. pork, ac. grease & quality, ton		@20.00
Soft prod. beef, ac. grease & quality, ton		@15.00

Packinghouse Feeds.

Trading continues dull. Prices remain unchanged.

	Per Ton.
Digester tankage, meat meal.....	\$20.00@25.00
Meat and bone scraps, 50%	25.00@30.00
Steam bone meal, special feeding	
per ton	19.00@20.00
Raw bone meal for feeding.....	19.00@20.00

Fertilizer Materials.

Market continues about unchanged. Demand is slow. Prices nominal.

High grad. ground 10@12% am...	\$1.00@1.10 & 10c
Low grad., and ungr., 6-9% am...	1.00@1.10 & 10c
Bone tankage, ungrd., low gd.,	
per ton	10.00@12.00
Hoof meal	@ .80

Bone Meals (Fertilizer Grades).

Stocks of ground steam bone meal very light. Inquiries are not numerous.

Steam, ground, 3 & 50.....	@20.00
Steam, unground, 3 & 50.....	@13.00

Gelatine and Glue Stocks.

Trading continues very light. Prices are largely nominal.

	Per Ton.
Kip stock	\$10.00@12.00
Calf stock	15.00@18.00
Sinews, plazies	@10.00
Horn piths	16.00@17.00
Cattle jaws, skulls and knuckles.....	18.00@19.00
Hide trimmings (new style).....	4.00@ 5.00
Hide trimmings (old style).....	6.00@ 8.00
Pig skin scraps and trim., per lb...	@2½¢

Horns, Bones and Hoofs.

Offerings of packer bones limited.

	Per Ton.
Horns, according to grade.....	\$20.00@150.00
Mfg. shin bones.....	65.00@110.00
Cattle hoofs	@ 10.00
Junk bones	@12.00

(Note—Foregoing prices are for mixed carloads of unsorted materials indicated above.)

Animal Hair.

Some bids in market for winter coil dried at \$15.00; producers asking \$20.00.

Summer coil and field dried.....	½¢@ 1c
Winter coil dried.....	¾¢@ 1c
Processed, black winter, per lb.....	3 @ 2½¢
Processed, grey, winter, per lb.....	2 @ 2½¢
Cattle, switches, each.....	¾¢@ 1c

*According to count.

EASTERN FERTILIZER MARKETS.

(Special Report to The National Provisioner.)

New York, Nov. 2, 1932.

Ground dried blood has been selling at \$1.50 per unit ammonia, f.o.b. New York in bags, gross weights, which is the present quotation.

Unground tankage is offered at \$1.25 and 10c New York, but buyers are scarce and sales have been made at lower prices f.o.b. shipping points outside New York and at New York.

Unground dried fish scrap is higher in price, the last quotation being \$1.90 and 10c f.o.b. fish factories, Virginia.

Trading in both fertilizer and feeding materials is very light.



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MARGARINE MATERIALS USED.

Oleomargarine produced and materials used in manufacture during Sept., 1932, with comparisons:

Ingredients of uncolored margarine:	Sept., 1932, lbs.	Sept., 1931, lbs.
Butter	225	2,721
Cocoanut oil	10,345,002	10,834,927
Corn oil	13,997	6,100
Cottonseed oil	1,265,994	1,113,485
Derivative of glycerine	24,993	19,812
Lecithin	124	509
Milk	3,983,078	4,739,272
Neutral lard	789,044	875,930
Oleo oil	1,049,776	1,531,774
Oleo stearine	328,559	429,027
Oleo stock	47,514	103,230
Palm oil	5,391	27,214
Peanut oil	178,152	412,078
Salt	988,926	1,303,362
Sesame oil	5,704	62,374
Soda (benzoate of)		7,480
Soya bean oil		1,572
Total	19,036,239	21,531,467

Ingredients of Colored Margarine:		
Butter	80,103	112,372
Cocoanut oil	25,806	40,380
Cottonseed oil	5,056	29
Derivative of glycerine	60,706	109,801
Milk	20,657	42,599
Oleo oil	37,014	116,947
Oleo stearine	2,541	9,890
Oleo stock	605	10,545
Palm oil	3,200	11,820
Peanut oil	2,109	6,995
Salt	17,066	35,777
Soda (benzoate of)	33	
Soya bean oil		225
Total	255,451	498,041
Grand total	19,291,690	22,029,508

SEPT. MARGARINE TAXED.

Margarine production and margarine on which tax was paid during September, 1932, as reported by margarine manufacturers to the U. S. Bureau of Internal Revenue, with comparisons, were as follows:

	Sept., 1932, lbs.	Sept., 1931, lbs.
Uncolored	16,918,812	18,428,460
Colored	206,888	407,162
Total	17,125,700	18,835,622
Uncolored margarine withdrawn, tax paid		16,840,421
Colored margarine withdrawn, tax paid		48,094

VEGETABLE OIL EXPORTS.

Exports of cottonseed oil, cocoanut and other edible oils from the United States during September, 1932, are reported by the U. S. Department of Commerce as follows:

	Lbs.	Value.
Refined cottonseed oil	599,312	\$36,856
Soybean oil	162,462	8,740
Corn oil	79,018	5,194
Vegetable oil lard compounds	202,076	20,046
Cottonseed oil, crude	1,145,498	45,016
Cottonseed oil, crude	1,269,223	47,044

In addition to the above, there was shipped to the insular possessions 54,163 lbs. of refined cottonseed oil, 17,102 lbs. of corn oil and 324,093 lbs. of vegetable oil lard compounds.

COPRA AND OIL IMPORTS.

Imports of copra, cocoanut oil and sesame seed into the United States during September, 1932, are reported by the U. S. Department of Commerce as follows:

	Lbs.	Value.
Copra	32,793,444	\$603,546
Cocoanut oil	17,334,857	590,429
Sesame seed	244,587	9,450

HULL OIL MARKETS.

Hull, England, Nov. 2, 1932.—(By Cable.)—Refined cottonseed oil, 23s 9d; Egyptian crude cottonseed oil, 22s.

MEMPHIS PRODUCTS MARKETS.

(Special Report to The National Provisioner.)

Memphis, Tenn., Nov. 2, 1932.

Cottonseed meal market today was very dull and without much change. Volume of business was somewhat better, and trading was a little more active, but there was practically the price fluctuation. December meal sold at \$13.25, which was the close yesterday. February sold at \$14.00 and \$13.85, and March at \$14.25. General conditions prove a damper to any bullish enthusiasm. Demand for actual meal has again slumped off and more offerings are coming out from the mills.

The close was easy. Pre-election dullness pervaded the seed market, and prices were unchanged.

WHALE OIL PRODUCTION.

The greater part of the unsold production of whale oil from the 1930-31 season, amounting to about 900,000 barrels or 150,000 tons, has been held by a sales pool, which during the past 12 or 15 months has disposed of such quantities as to leave unsold about 250,000 barrels, equalling 42,000 tons, on September 1, 1932. Of the quantity disposed of, the Unilever combine has taken about 23,500 tons and other European buyers, including Russia, about 84,000 tons.

The new season began October 20, about six weeks later than last year. Only one sale of prospective catches has been reported so far, amounting to 16,000 tons. A quota agreement has been entered into by all Norwegian and foreign whaling companies operating in the Antarctic, except the Unilever Co., according to which production will be limited to the mean figure between the production of 1930-31 and the carrying capacity of all factories, less a reduction of 38 per cent. Under the quota the estimated production for the coming season will be about 1,800,000 barrels or some 300,000 tons.

COTTONSEED OIL VALUE.

During the five-year period, 1926-1930, the United States produced an average of 6,630,000 tons of cotton seed annually, having a value of \$189,546,200. Fifty-three per cent of the cash farm income from cotton seed comes from oil. During this five-year period, therefore, cotton seed oil was worth about \$100,000,000.

Of the present uses of cottonseed oil, U. S. Department of Commerce figures for 1929 indicate, 1,161,000,000 lbs. went into lard substitutes, 30,000,000 lbs. into oleomargarine, 167,000,000 lbs. into soap and 13,000,000 lbs. into miscellaneous products.

GERMAN OIL IMPORTS.

Reduced buying power in Germany is not indicated by the volume of net imports of fats and oils for the first six months of the current year, the total tonnage being 501,786 compared to 506,837 for the corresponding period of last year, according to the U. S. Department of Commerce. It was apparent, however, in the increase of 21 per cent in net imports of comparatively cheap fish and other animal oils and a corresponding decrease of vegetable oils and butter.

COTTON OIL MARKETS.

COTTONSEED OIL — Demand for store oil at New York was quiet, but there was no pressure of supplies. Prices, however, fluctuated with futures, and the market was about steady. During the week Southeast and Valley crude sold at 3c; Texas, 2½c. Later Southeast and Valley were quoted at 100 points bid under New York January. Market transactions at New York:

Friday, October 28, 1932.

	Range—Sales.	High.	Low.	Bid.	Asked—Closing—
Spot	380				380 a Bid
Nov.					394 a 405
Dec.					394 a 404
Jan.					398 a 405
Feb.					409 a 415
Mar.					413 a 419
Apr.					415 a 430
May	3	428	425		428 a 440
June					425 a 440

Sales, including switches, 3 contracts. Southeast crude, sales at 98 under January.

Saturday, October 29, 1932.

Spot	380	a	Bid
Nov.	396	a	405
Dec.	394	a	400
Jan.	400	a	408
Feb.	405	a	415
Mar.	416	a	418
Apr.	418	a	430
May	3	431	430
June			430 a 445

Sales, including switches, 3 contracts. Southeast crude, 3c bid.

Monday, October 31, 1932.

Spot	380	a	Bid
Nov.	387	a	396
Dec.	390	a	396
Jan.	394	a	400
Feb.	400	a	415
Mar.	410	a	415
Apr.	410	a	420
May	6	425	420
June			421 a 435

Sales, including switches, 6 contracts. Southeast crude, 95 under January.

Tuesday, November 1, 1932.

Spot	370	a	Bid
Nov.	380	a	388
Dec.	380	a	390
Jan.	385	a	396
Feb.	395	a	405
Mar.	405	a	407
Apr.	405	a	415
May	5	418	418
June			415 a 425

Sales, including switches, 5 contracts. Southeast crude, 2.85c bid.

Wednesday, November 2, 1932.

Spot	375	a	Bid
Nov.	11	383	383
Dec.		383	385
Jan.	2	390	385
Feb.		400	410
Mar.		408	410
Apr.		410	420
May	12	418	418
June		420	430

Sales, including switches, 25 contracts. Southeast crude, 100 under January bid.

Thursday, November 3, 1932.

Spot	375	a	Bid
Dec.		384	400
Jan.		388	394
Mar.		406	410
May		418	418

See page 38 for later markets.

Vegetable Oil Markets

WEEKLY REVIEW

Market Quiet—Undertone Easy—Cash Trade Moderate—Lard Weakness Against Rallies—Lard Stocks Decreasing—Cotton Estimates Larger—Oil Still Following Outside Trend Generally.

A moderate volume of trade featured the oil market the past week. Late months sagging to new lows for the season, but recovering slightly in a rather featureless trade. Commission houses with western and southern connections were on both sides, but there was further tired long liquidation brought about by the unstable conditions in allied and outside markets.

A feature again this week was the absence of any particular hedging pressure against the new crop. There was some further switching from the nearbys to the futures, but even this was on a noticeable smaller scale. There was less interest in the spread between lard and oil, but the open interest in the local market was inclined to sit tight pending developments.

The undertone, as a result, was easy. Cash oil trade was moderate, and weakness in the lard market was again an important influence. This weakness was in face of decreasing lard stocks, and operated against rallies in oil. Crude markets were barely steady, but again it was evident that refiners are taking the new crop without placing enough hedges to speak about on the futures market.

Oil Supplies Plentiful.

In various quarters, the refiners' attitude was regarded as being confident in values at these levels. But one must not lose sight of the fact that refiners absorbed the big crop last season without much hedging and without preventing a steady decline in oil values.

Situations surrounding the market the past week was not very encouraging. Lard continued relatively cheap, and there is little or no prospect of any shortage in oil supplies this season. Large stocks have decreased rapidly, but there is every prospect of plentiful hog supplies, owing to the favorable

corn-hog spread, for winter and spring.

These averaged from 11,455,000 to 11,677,000 bales, against the last Government estimate of 11,425,000 bales. The final estimate last year was 17,096,000 bales. This lifting of the estimates was the result of scattered reports of better yields than expected, which has created the impression that the Government will raise its estimate somewhat next week.

Crude Prices About Steady.

Bearish factors in the oil situation, however, have been apparent for some time past. Fortunately, the new crop is a comparatively small one, and there is the possibility that with consumption anything like it has been the past few months the enormous carry over this season will be reduced somewhat next season. There is also the possibility that unless cotton prices improve considerably, the acreage for next season will be smaller.

Reports indicated that quite a little crude oil sold this week at 3c in the Southeast and Valley and 2½c in Texas.

SOUTHERN MARKETS

New Orleans.

(Special Wire to The National Provisioner.)

New Orleans, La., Nov. 3, 1932.—Crude cotton oil is unchanged; 2½c lb. bid for Valley and 2½c lb. for Texas. Selling has been negligible. Futures are down ¼c lb. Both buyers and sellers are indifferent. Markets are marking time and hoping for renewed interest after the election.

Memphis.

(Special Wire to The National Provisioner.)

Memphis, Tenn., Nov. 4, 1932.—Crude cottonseed oil, 3c lb.; forty-one per cent protein cottonseed meal, \$13.00; loose cottonseed hulls, \$2.00.

Dallas.

(Special Wire to The National Provisioner.)

Dallas, Tex., Nov. 4, 1932.—Prime cottonseed oil, 2½c; forty-three per cent meal, \$11.50; hulls, \$2.00.

Most of the bids were at 100 points under New York January. The weather favored the movement for a time, but again became unsettled generally. However, indications were that the peak of the movement was close at hand or had passed without serious disturbance to prices.

Stocks of lard at Chicago during October decreased 23,414,324 lbs., totaling 12,595,460 lbs., compared with 13,330,018 lbs. a year ago.

COCOANUT OIL—Market was dull and easier and the undertone heavy. The situation was ruled by a slow demand and reports of weakness in copra. At New York, tanks were quoted at 3½c nominal. At the Pacific Coast, tanks were quoted at 2½c.

CORN OIL—Last business in this quarter passed at 3½c mills. Consumer interest the last few days has dried up again, and the market was barely steady and quoted at 3½c f.o.b. mills.

SOYA BEAN OIL—Demand was slow, and conditions more or less nominal in this market. Tanks at New York were quoted 3c nominal; tanks, f.o.b. western mills, 2½c.

PALM OIL—There was a little pick-up in demand for this oil for a time, but trade has again quieted. On the whole, the market was steady. At New York, spot Nigre was 3½c nominal; spot Lagos, unquoted; shipment Nigre, casks, 2.90c; shipment Lagos, casks, 3½c; 12½ per cent acid bulk, 3.15c; 20 per cent softs, 3.10c.

PALM KERNEL OIL—Rather inactive conditions ruled in this market, but the undertone was about steady. Bulk oil at New York was quoted at 3.42c.

OLIVE OIL—With limited pressure, as well as a fairly good consumer inquiry, a very steady to firm tone prevailed. Spot foots at New York were quoted at 5@5½c; shipment, 4½c.

RUBBER SEED OIL—Market nominal.

SESAME OIL—Market nominal.

PEANUT OIL—Demand was not large, but the market was steady. Tanks, f.o.b. southern mills, were quoted at 3@3½c.



Many of the leading packers and wholesalers of the middle west, east, and south are selling Mistletoe. Let us refer you to some of them.

G. H. Hammond Company

Chicago, Illinois

HAMMOND'S
Mistletoe
MARGARINE

Week's Closing Markets

FRIDAY'S CLOSINGS

Provisions.

Hog products rallied the latter part of the week on a better tone in hogs, stronger grains, and covering. Packers were on both sides. Cash lard trade is fairly good.

Cottonseed Oil.

Cotton oil rallied $\frac{1}{4}$ c lb. from lows on scattered buying covering, light offerings, better outside markets, unfavorable weather for crop movement and steadiness in crude. Southeast and Valley are quoted 110 points under January bid, approximately 3c. Texas is nominal; cash trade fair.

Quotations on bleachable cottonseed oil at New York Friday noon were:

Nov., \$4.02@4.25; Dec., \$4.00 sales; Jan., \$4.05@4.10; Feb., \$4.10@4.20; Mar., \$4.24@4.25; Apr., \$4.25@4.35; May, \$4.35 sales; June, \$4.35@4.45.

Prime summer yellow unquoted.

Tallow.

Tallow, extra, 3c f.o.b.

Stearine.

Stearine, 5c nominal.

Friday's Lard Markets.

New York, Nov. 4, 1932.—Lard, prime western, \$4.90@5.00; middle western, \$4.80@4.90; city, $\frac{1}{4}$ @4 $\frac{1}{2}$ c; refined Continent, 5 $\frac{1}{2}$ c; South America, 6c; Brazil kegs, 6 $\frac{1}{2}$ c; compound, 6 $\frac{1}{4}$ c.

CHICAGO PROVISION STOCKS.

Stocks of meat and lard on hand in Chicago at the close of business October 31, 1932, as reported by the Chicago Board of Trade, were as follows:

	Oct. 31, 1932.	Sept. 30, 1932.	Oct. 31, 1931.
All kinds of barrelled pork, brls.	9,978	13,180	8,850
P. S. lard, made since Oct. 1, '32, lbs.	2,060,067		1,936,310
P. S. lard, made Oct. 1, '32, to Oct. 1, '31, lbs.	5,966,024	28,740,692	7,341,735
Other kinds of lard, lbs.	4,539,436	7,200,062	4,061,973
D. S. Cl. bellies, made since Oct. 1, '32, lbs.	4,124,108	12,185,238	3,507,475
D. S. Cl. bellies, made previous to Oct. 1, 1932, lbs.	3,591,822		7,853,466
D. S. rib bellies, made since Oct. 1, '32, lbs.	423,900	3,743,496	289,173
D. S. rib bellies, made previous to Oct. 1, '32, lbs.	1,766,480		1,230,663
Ex. Sh. Cl. sides, made since Oct. 1, '32, lbs.	1,200	3,300	21,100
Ex. Sh. Cl. sides, made previous to Oct. 1, '32, lbs.	3,100		60,500
D. S. Sh. fat backs, lbs.	1,222,811	2,406,834	1,845,090
D. S. shoulders, lbs.	162,500	109,300	2,400
S. P. hams, lbs.	14,280,062	15,075,726	13,834,347
S. P. Sh. hams, lbs.	28,152,216	30,895,397	12,100,612
S. P. bellies, lbs.	14,191,396	17,721,641	13,627,425
S. P. California or picnics, S. P. Boston shoulders, lbs.	4,794,558	6,468,822	4,129,650
S. P. shoulders, lbs.	117,400	106,550	121,920
Other cuts of meats, lbs.	5,100,054	6,621,701	4,278,063
Total cut meats, lbs.	77,940,616	95,400,005	62,998,214

BRITISH PROVISION MARKETS.

(Special Cable to The National Provisioner.)

Liverpool, Nov. 3, 1932.—Provision market quiet. Very slow demand for hams and picnics. Fair demand for pure lard.

Friday's prices were as follows: Hams, American cut, 56s; hams, long cut, none; shoulders, square, none; picnics, none; short backs, none; bellies, clear, 53s; Canadian, 42s; Cumberlands, 44s; spot lard, 47s 3d.

LIVERPOOL PROVISION STOCKS.

On hand on November 1, 1932, with comparisons, estimated by Liverpool Trade Association:

	Nov. 1, 1932.	Oct. 1, 1932.	Nov. 1, 1931.
Bacon, lbs.	685,440	833,280	1,058,176
Hams, lbs.	1,848,090	807,456	581,616
Shoulders, lbs.	40,320	84,384	1,120
Butter, cwt.	6,613	8,106	
Cheese, cwt.	20,678	19,011	
Lard, steam, trcs.	225	939	642
Lard, refined, tons.	1,043	1,384	1,112

CHICAGO HIDE MOVEMENT.

Receipts of hides at Chicago for the week ended October 29, 1932, were 4,451,000 lbs.; previous week, 3,766,000 lbs.; same week last year, 4,236,000 lbs.; from January 1 to October 29 this year, 159,946,000 lbs.; same period a year ago, 175,172,000 lbs.

Shipments of hides from Chicago for the week ended October 29, 1932, were 5,240,000 lbs.; previous week, 5,624,000 lbs.; same week last year, 7,781,000 lbs.; from January 1 to October 29 this year, 200,958,000 lbs.; same period a year ago, 164,089,000 lbs.

Profit or Loss?

Only when a buyer or seller of meat products knows the market does he buy or sell intelligently.

If a buyer makes $\frac{1}{4}$ c per pound on a car of product he has saved \$37.50.

If he makes $\frac{1}{4}$ c a pound on a car, he has made \$75.00.

The same is true of the seller. If he knows the market, and gets the market price, he saves anywhere from \$37.50 to \$150.00 a car. If the difference is as much as 1c a pound, he saves \$300 on a car.

If you get THE NATIONAL PROVISIONER DAILY MARKET SERVICE you know the market. You neither buy nor sell blindly.

A fractional saving on one car of product will pay for this service for an entire year. If you want full information, clip this coupon and send it with your name and address to THE NATIONAL PROVISIONER, 407 So. Dearborn St., Chicago, Ill.

HIDE PRICE DIFFERENTIALS.

The Adjustment Committee of the New York Hide Exchange on October 26, 1932, fixed the following price differentials between basis, premium and discount grades of hides which may be delivered against Exchange contracts. These differentials are effective October 27, to prevail until further notice.

The following differentials in cents per pound are based on hides taken off in the United States and Canada in non-discount months of July, August and September, and on hides taken off in the Argentine in non-discount months of December, January and February.

Frigorifico.

Old Contract.—Steers, 1.70 premium; light steers, 2.55 premium; cows, 2.85 premium; extra light cows and steers, 1.70 premium.

New Contract.—Steers, 1.20 premium; light steers, 2.10 premium; cows, 2.35 premium; extra light cows and steers, 1.20 premium.

Packer.

Old Contract.—Heavy native steers, .50 premium; extra light native steers, no differential; heavy native cows, .50 discount; light native cows, basis; heavy butt branded steers, .50 premium; heavy Colorado steers, no differential; heavy Texas steers, .50 premium; light Texas steers, .25 discount; extra light Texas steers, .50 discount; branded cows, .50 discount.

New Contract.—Heavy native steers, .50 premium; extra light native steers, no differential; heavy native cows, .50 discount; light native cows, basis; heavy butt branded steers, .50 premium; heavy Colorado steers, no differential; heavy Texas steers, .50 premium; light Texas steers, .25 discount; extra light Texas steers, .50 discount; branded cows, .50 discount.

Packer Type.

Old Contract.—Native cows and steers, .50 discount; branded cows and steers, 1.05 discount.

New Contract.—Native cows and steers, .50 discount; branded cows and steers, 1.00 discount.

Pacific Coast.

Steers (native and branded), no differential; cows (native and branded), .50 discount.

Differentials on frigorifico hides are based on delivery from dock or warehouse, duty paid.

ARGENTINE BEEF EXPORTS.

Cable reports of Argentine exports of beef this week up to Nov. 3, 1932, show exports from that country were as follows: To the United Kingdom, 79,449 quarters; to the Continent, 2,690 quarters. Exports the previous week were: To England, 140,218 quarters; to Continent, 2,100 quarters.

WEEKLY HIDE IMPORTS.

Imports of cattle hides at leading U. S. ports, week ended Oct. 29, 1932:

Week ending	New York.	Boston.	Phila.
Oct. 29, 1932.....	14,216		
Oct. 22, 1932.....	28,324	50	8,363
Oct. 15, 1932.....	7,912	239	
Oct. 8, 1932.....	15,641		11,000
Oct. 31, 1931.....	473,113	45,873	100,264
Oct. 24, 1931.....	9,625		17,000
	16,883	000	27,000
	506,116	106,108	506,000

Hide and Skin Markets

Chicago.

PACKER HIDES—Opening the week with an appearance of extreme dullness and a lack of bids, the hide market turned suddenly active on the second day of the week, when a large sole leather tanner and an eastern shoe manufacturing tanner absorbed a large quantity of hides at steady prices. Total movement so far is estimated at a little over 160,000 hides, dating September and October, but running well to the latter month.

Native steers, Colorados and branded cows were the first selections to move, with other descriptions going later at steady prices. This movement of hides has placed packers in a much easier position as regards stocks. While there are a few more hides available at scattered points, there is practically no selling pressure apparent.

The New York Hide Exchange moved in a rather narrow range, with gains late in the week cancelling earlier small losses in prices. Certificated stocks of hides in warehouses have also been reduced recently.

Trading was confined mostly to two days early in the week, following which other tanners, who had not participated, placed bids in the market at a half-cent less; however, the statistical position of the market at present gives it a firm appearance.

About 19,000 native steers sold at 6½¢, and 10,000 extreme native steers at 6¢, steady.

Upwards of 15,000 butt branded steers sold at 6½¢, and 10,000 Colorados at 6¢. A few heavy Texas steers brought 6½¢, all steady prices. Light Texas steers quotable at 5½¢ last paid, and extreme native steers at 5½¢.

Heavy native cows sold on a selected basis for upholstery outlet previous week at 6¢; an Iowa packer this week sold 2,400 August cows at 5½¢ for heavies and 6¢ for lights. About 54,000 light native cows sold in this market at 6¢; also 50,000 branded cows at 5½¢, both steady.

Total of 2,100 native bulls moved at 4¢, steady; branded bulls quotable around 3½¢, nom.

SMALL PACKER HIDES—Last trading in local small packer productions was October trimmed native all-weight steers and cows previous week at 5½¢; same killer asking 5½¢ for the branded.

The local small packer association was fairly well sold up earlier.

Last trading in the Pacific Coast market, previous week, was one packer's October production at 5¢ for steers and 4½¢ for cows, flat, f.o.b. Los Angeles.

FOREIGN WET SALTED HIDES—South American market rather quiet this week. One pack of 4,000 LaPlatas sold to this country mid-week at \$20.62½ gold, equal to 6½¢@6½¢, c.i.f. New York, steady with last sales.

COUNTRY HIDES—Country market continues rather slow. While demand is quiet, offerings are light, due to the inability of dealers to buy hides at interior points at prices in line with those obtainable for tanner selections. All-weights quoted 4@4½¢, selected, de-

livered. Heavy steers and cows 3½¢@4¢. Buff weights 4¼¢ to possibly 4½¢. Extremes range 5@5½¢. Bulls can be sold around 2½¢. All-weight branded 2¼¢@3¢, flat, less Chicago freight.

CALFSKINS—As previously reported, one packer sold October calfskins and another Septembers last week at undisclosed prices, on split weight basis. The market is generally quoted in a nominal way at 8½¢@10¢.

Chicago city calfskins stronger; a car 8/10-lb. sold at 7¼¢, and a car 10/15-lb. at 8¼¢, both ¼¢ over last previous sales. Outside cities, 8/15-lb., quoted around 7½¢@7¾¢; mixed cities and countries 6@6½¢; straight countries around 4½¢.

KIPSKINS—Most packers sold September native kipskins earlier at 8½¢ for northern and 7½¢ for southern; some over-weights and brands still held.

Car of Chicago city kipskins sold at 7½¢, steady with earlier nominal quotation. Outside cities quoted around 7¢; mixed cities and countries 5½¢@6¢; straight countries around 4½¢.

Last trading in packer regular slunks was at 40¢, with hairless at 30@35¢.

HORSEHIDES—Horsehides about unchanged, with occasional trades reported. Choice city renderers quoted \$2.25@2.50 asked, with mixed city and country lots at \$1.75@2.25.

SHEEPSKINS—Dry pelts continue easy at 6@6½¢ for full wools, short wools half-price. Good demand continues for shearlings with available offerings very light, and some packers sold ahead. One packer sold couple cars ahead at 57½¢ for No. 1's, 37½¢ for No. 2's, and a few fresh clips at 25¢; another car was reported at 60¢ for No. 1's and 40¢ for No. 2's. Pickled skins steady to firm, with market well cleaned up; last trading at Chicago was at \$3.25 per doz. for straight run, and offerings held at \$3.50; blind ribby lambs held at \$3.75 and ribby lambs at \$2.75. Car reported sold this week at New York at \$3.50 per doz. for straight run lambs, with others quoting up to \$3.75@4.00 per doz. Outside small packer current production lamb pelts easy at 40@45¢.

New York.

PACKER HIDES—One New York packer sold couple cars September-October native steers this week at 6½¢, steady; the branded were sold previous week at 6½¢ for butt brands and 6¢ for Colorados, other packers obtaining same prices. One packer reported to be holding October hides intact, although above prices available.

COUNTRY HIDES—Trading continues slow in the country market but prices steady. Buff weights are quoted 4¼¢@4½¢; mid-western extremes quoted around 5¢.

CALFSKINS—Calfskin market active on the light end, with sales at a shade easier prices; other weights quiet but apparently steady. About 25,000 collectors' 5-7's sold this week at 65¢, or 5¢ down from last sale; collectors' 7-9's last sold at \$1.00, and 9-12's at \$1.35. Packers skins quoted 10¢ over collectors' in a nominal way, based on last sales. The 12/17 veal kips are quoted \$1.45@1.60 last paid.

N. Y. HIDE EXCHANGE FUTURES.

Saturday, October 29, 1932—Old Contracts—Close: Dec. 4.95b; Mar. 5.20n. Sales 2 lots.

New—Close: Dec. 4.85n; Mar. 5.65 sale; June 6.30@6.35; Sept. 6.80 sale. Sales 17 lots.

Monday, October 31, 1932—Old Contracts—Close: Dec. 4.90@5.10; Mar. 5.10n. Sales 1 lot.

New—Close: Dec. 4.75n; Mar. 5.55@5.70; June, 6.20b; Sept. 6.70 sale. Sales 6 lots.

Tuesday, November 1, 1932—Old Contracts—Close: Dec. 4.75@5.10; Mar. 5.05n. No sales.

New—Close: Dec. 4.65n; Mar. 5.50@5.60; June 6.10@6.20; Sept. 6.60@6.70. Sales 2 lots.

Wednesday, November 2, 1932—Old Contracts—Close: Dec. 5.00b; Mar. 5.15n. Sales 10 lots.

New—Close: Dec. 4.90n; Mar. 5.60b; June 6.20@6.30; Sept. 6.70@6.85. Sales 25 lots.

Thursday, November 3, 1932—Old Contracts—Close: Dec. 5.00@5.20; Mar. 5.20n. Sales 11 lots.

New—Close: Dec. 4.95n; Mar. 5.65@5.75; June 6.25@6.35; Sept. 6.75@6.85. Sales 14 lots.

Friday, November 4, 1932—Old Contracts—Close: Dec. 5.15b; Mar. 5.25n. Sales 3 lots.

New—Close: Dec. 5.10; Mar. 5.70n; June 6.35@6.40; Sept. 6.85@6.95. Sales 13 lots.

CHICAGO HIDE QUOTATIONS.

Quotations on hides at Chicago for the week ended Nov. 4, 1932, with comparisons, are reported as follows:

PACKER HIDES.

	Week ended Nov. 4.	Prev. week.	Cor. week, 1931.
Spr. nat.	7	7	9
Hyv. nat. str.	7½	7½	9½
Hyv. Tex. str.	6½	6½	8
Hyv. butt brand str.	6½	6½	7½
Hyv. Col. str.	6	6	7½
Ex-light Tex. str.	5½	5½	6½
Brnd'd cows.	5½	5½	6½
Hyv. nat. cows.	5½	6	7½
La. nat. cows.	6	6	7½
Nat. bulls.	4	4	5
Brnd'd bulls.	3½	3	4½
Calfskins.	8½@10n	8½	9@10½
Kips, nat.	8½	8½	9
Kips, ov-wt.	7½	7½	8n
Kips, brnd'd.	6½	6½	7½
Slunks, reg.	40	40	30
Slunks, hris.	32½@35	32½@35	20@30

Light native, butt branded and Colorado steers 1c per lb. less than heavies.

CITY AND SMALL PACKERS.

Nat. all-wts.	5½	5½	7
Branded.	5n	5n	6½
Nat. bulls.	4	4	5n
Brnd'd bulls.	3½	3	4½
Calfskins.	7½@8½	7½	8n
Kips.	7½	7½	8½
Slunks, reg.	30	35	30
Slunks, hris.	25n	25n	15

COUNTRY HIDES.

Hyv. steers.	3½@4	3½@3¾	5½ax
Hyv. cows.	3½@4	3½@3¾	5½ax
Bufs.	4½@4¾	4½@4¾	6
Extremes.	5	5	6½@7½
Bulls.	2½	2½	3½
Calfskins.	4½	4½	6½@7
Kips.	4½	4½	6½
Light calf.	25n	25n	25
Deacons.	25n	25n	25
Slunks, reg.	10n	10n	10
Slunks, hris.	5n	5n	5n
Horsehides.	1.75@2.50	1.75@2.50	1.50@3.00

SHEEPSKINS.

Pkr. lambs.	40	40	45
Sml. pkr.	40	40	45
Pkr. shearings.	57½@60	57½@60	47½
Dry pelts.	6	6	8

Live Stock Markets

CHICAGO

(Reported by U. S. Bureau of Agricultural Economics.)

Chicago, Nov. 3, 1932.

CATTLE—Compared with week ago: Fed steers and long yearlings, 25c lower, instances 40c or more down on common to medium grade weighty bullocks. Market was fully 50c lower early in week, part of this decline having been regained on abridged runs at week-end. Liberal receipts in face of very sluggish, overloaded dressed beef market was the bearish factor. Light heifer and mixed yearlings, also desirable butcher heifers, fully 25c higher, in instances 50c up. Practically all light yearlings and steers sold more actively than comparable grade kinds scaling 1,000 lbs. upward, only choice heavies having dependable outlet; beef cows, 15@25c lower; cutters, weak; bulls and vealers, about steady. Extreme top weighty steers, \$9.10 early, best late, \$8.85; yearlings, \$8.35; plain weighty short fed bullocks, \$6.25 downward; grassers, \$4.25 down to \$3.50. Approximately 7,000 western grassers in run, mostly stockers and she stock. Average cost fat steers and yearlings, around \$6.50, bulk selling at \$5.00@7.50.

HOGS—Compared with week ago: Market unevenly 10@25c lower. Prices at low time Wednesday were down to record low for this century, top equal to lowest since 1878. Supply continued light, but demand was narrow, reflecting an unfavorable fresh pork trade. Week's top, \$3.40, paid Monday; today's peak, \$3.35; late bulk 190 to 280 lbs., \$3.25@3.35; 300 to 420 lbs., \$2.80@3.20; 140 to 170 lbs., \$3.00@3.25; pigs, \$2.90@3.50; packing sows, \$2.45@2.90, smooth lightweights, to \$3.05.

SHEEP—Compared with week ago: Better grade lambs and yearlings, mostly 15@25c higher, closing under pressure, however; other branches of

market unchanged. Native lambs reached \$6.00, highest since October 12. Today's bulks follow: Desirable native lambs, \$5.00@5.75; few, \$5.90; fed westerns, \$5.25@5.90; medium to good rangers, \$4.75@5.00 to killers; fed yearling wethers, \$4.00@4.50; fat ewes, \$1.25@2.00.

SIOUX CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Sioux City, Ia., Nov. 3, 1932.

CATTLE—Beef steers and yearlings ruled 25c lower for the week, a few loads long yearlings and medium weight beeves made \$7.00@7.25, but strictly choice kinds were scarce. Plain short fed and grassy descriptions cleared at \$4.75 down. Most fat she stock suffered full 25c losses, and extremes appeared 25@40c off. Choice heavy heifers turned at \$6.00, and beef cows bulked at \$2.00@2.50, while a \$1.25@1.75 spread released most low cutters and cutters. Bulls were weak to 25c lower. A few medium natives brought \$2.40, and westerns dropped to \$1.25. Vealers ruled weak to 50c lower. Practical top stood at \$5.00.

HOGS—A continued weak undertone carried hog prices downward to low levels established last May. For the week, most classes showed 10@15c declines. Thursday's top held at \$2.95; bulk 170- to 300-lb. weights, \$2.75@2.90; 300 to 375 lbs., \$2.60@2.75; 140- to 170-lb. selections, \$2.50@2.85; packing sows, \$2.15@2.50.

SHEEP—Strong packer demand late brought fat lamb prices 25@40c above a week ago. Late bulk native lambs to these interests sold \$5.25@5.50, with fed lambs largely \$5.40 down. Shippers paid up to \$5.60 for choice natives. Aged sheep changed little. Bulk of slaughter ewes sold \$1.25@1.75; few, \$2.00. Fed yearlings sold \$3.25@4.00.

OMAHA

(Reported by U. S. Bureau of Agricultural Economics.)

Omaha, Neb., Nov. 3, 1932.

CATTLE—Fed steers and yearlings were in liberal supply on the early days of the week, and prices worked unevenly lower. Later the market showed strength and part of the early decline was regained. Current prices mostly 25c under late last week, with extremes as much as 50c off. She stock also lost around 25c, while bulls held about steady. Vealers closed steady to 50c lower; practical top, \$5.00; odd heads, \$5.50@6.00. Choice long yearlings sold at \$7.60, and weighty steers up to \$8.00.

HOGS—Comparisons Thursday with Thursday show hog prices 5@10c lower. This decline traceable to lower fresh pork prices. Thursday's top was \$3.00, with the following bulks: 160 to 250 lbs., \$2.75@2.95; 250 to 350 lbs., \$2.65@2.90; 140 to 160 lbs., \$2.50@2.75; packing sows, \$2.25@2.55.

SHEEP—Curtailed receipts resulted in an upturn on fat lambs, these showing net gain for Thursday to Thursday of 25@50c. Matured sheep held steady. Thursday's bulk sorted natives \$4.75@5.25; fed woolled lambs, \$5.25@5.60; fed clipped lambs, \$5.25; fed yearlings, \$3.50@4.00; choice ewes, \$1.50@1.75.

ST. LOUIS HOGS IN OCTOBER.

Receipts, weights and range of top prices of hogs at National Stock Yards, Ill., for October, 1932, with comparisons, are reported by H. L. Sparks & Co. as follows:

	Oct. 1932.	Oct. 1931.
Receipts, number	207,362	238,246
Average weight, lbs.	196	201
Top prices:		
Highest	\$4.15	\$3.50
Lowest	3.30	3.10
Average cost	3.58	3.30

Quality of hogs is improving but pigs and butcher hogs are scarce. Large supplies of butcher hogs are looked for later on, cheap corn pointing to plenty of low priced hogs all winter.

1886

THE LEADER FOR 46 YEARS

1932

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KANSAS CITY STOCK YARDS

The Market of Quality

Phone MAIN 1682

KANSAS CITY

(Reported by U. S. Bureau of Agricultural Economics.)

Kansas City, Kan., Nov. 3, 1932.

CATTLE—The week's trade in fed steers, yearlings and fed heifers has been slow and draggy, and values are generally 25@50c below a week ago. Slaughter cows were rather scarce, and final prices are steady to weak. Choice 1,358-lb. fed steers topped the market at \$7.75, while best yearling steers went at \$7.50. Bulk of the fed offerings cleared from \$4.75@6.50, while plain quality short feds sold down to \$4.00 and below. Bulls held fully steady, but vealers are weak to 50c under a week previous. Late top stood at \$5.00.

HOGS—Further weakness developed in the hog market, and final values are 10@15c below last Thursday. The mid-week top dropped to \$3.05, or within 10c of the extreme low spot last May, at the close, some strength was in evidence and best 190- to 230-lb. weights brought \$3.10, while bulk of more desirable 170 lbs. up sold at \$3.00 and \$3.05. Underweights sold readily to shippers, with \$2.85@3.05 taking most of the 140- lb. to 160-lb. weights. Packing sows declined 10@15c, with \$2.15@2.60 taking bulk.

SHEEP—Demand for fat lambs was fairly dependable, and values are unevenly 25@50c higher than a week ago. Best rangers reached \$5.65 at the finish, while others brought \$5.15@5.50. Choice natives scored \$5.25, with bulk selling from \$4.85@5.25. Mature sheep held steady, with fat ewes bringing \$1.25@1.75.

CORN BELT DIRECT TRADING.

(Reported by U. S. Bureau of Agricultural Economics.)

Des Moines, Ia., Nov. 3, 1932.

A slow consumptive demand rather than excessive hog supplies accounted for the continued decline in hog prices at 21 concentration points and 7 packing plants in Iowa and Minnesota. Current quotations are 10@20c lower than a week ago. Unloads consisted mostly of new crop hogs of good to choice quality scaling from 180 to 260 lbs. These sold late from \$2.70@3.00, depending largely on distance hauled. Big weight butchers were down to \$2.50; sows scaling under 450 lbs., largely \$2.00@2.50; big weights, \$2.00 down.

Receipts of hogs unloaded daily at these 21 concentration yards and 7 packing plants for week ended Nov. 3:

	This week.	Last week.
Friday, Oct. 28.....	24,100	15,900
Saturday, Oct. 29.....	24,500	22,000
Monday, Oct. 31.....	43,800	41,200
Tuesday, Nov. 1.....	17,500	17,300
Wednesday, Nov. 2.....	17,200	16,500
Thursday, Nov. 3.....	19,200	17,900

Unless otherwise noted, price quotations are based on transactions covering deliveries showing neither excessive weight shrinkage nor fills.

HEADS ST. LOUIS EXCHANGE.

W. A. Moody has been re-elected president of the St. Louis Live Stock Exchange. He is a former president of the National Live Stock Exchange and a director of the St. Louis Chamber of Commerce. J. W. Sanders was re-elected vice president.

Additional livestock markets on pages 30 and 45.

LIVESTOCK COST AND YIELD.

Kind of livestock slaughtered and yield in per cent and pounds for September, 1932, with comparisons:

	Sept., 1932.	Aug., 1932.	Sept., 1931.
Av. live cost per 100 lbs., dollars:			
Cattle	6.06	5.39	5.11
Calves	7.00	5.11	5.19
Swine	5.39	4.25	3.99
Sheep and lambs.....	6.25	5.27	5.20
Av. yield, per cent:			
Cattle	55.21	54.82	54.31
Calves	56.55	56.51	57.90
Swine	74.52	75.45	74.86
Sheep and lambs.....	47.57	47.61	47.83
Av. live weight, lbs.:			
Cattle	950.56	935.15	939.13
Calves	191.96	187.32	190.66
Swine	229.14	240.29	235.00
Sheep and lambs.....	76.68	78.15	78.84
Classification, per cent:			
Cattle—			
Steers	55.15	51.88	47.92
Bulls and stags.....	3.72	4.43	4.57
Cows and heifers.....	41.13	43.69	47.51
Swine—			
Sows	56.93	58.88	55.28
Barrows	42.52	40.51	44.11
Stags and boars.....	0.55	0.61	0.61
Sheep and lambs—			
Sheep	4.28	3.85	4.50
Lambs and yearlings.....	95.72	96.15	95.50

U. S. INSPECTED HOG KILL.

Inspected hog kill at 8 points during week ended Friday, Oct. 28, 1932, as reported to THE NATIONAL PROVISIONER was as follows:

	Week ended Oct. 28.	Prev. week.	Cor. week, 1931.
Chicago	110,430	102,344	139,906
Kansas City, Kan.....	43,149	53,265	46,741
Omaha	30,334	28,701	30,017
St. Louis & East St. Louis.....	49,533	53,234	52,928
Sioux City	22,487	18,823	22,885
St. Paul	53,127	36,380	70,914
St. Joseph	16,601	21,117	20,090
New York and J. C.....	53,635	55,097	56,777
Total	379,295	390,619	441,819

A Special Invitation Is Extended to You

GOLDEN ANNIVERSARY

American Hereford Cattle Breeders' Association

\$75,000 in premiums for Herefords alone

A GREAT LIVE STOCK SHOW

A WONDERFUL HORSE SHOW

WHERE YOU WILL BE WELCOMED

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AMERICAN ROYAL
LIVE STOCK and HORSE SHOW
The Greatest Exhibition of live stock
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Shorthorns, Herefords, Aberdeen Angus, Swine, Sheep, Poultry

Make your trip to the Annual Convention of the Institute of American Meat Packers in Chicago include the American Royal at Kansas City.

SPECIAL REDUCED FARES FROM CHICAGO

Prime cattle, hogs and lambs will be sold in the Royal Auction Ring.

Eighty carloads of finished beefs

— to sell Wednesday, November 16 —

Two Hundred loads superior bred feeders

— to sell Thursday, November 17 —

Seven hundred head of fancy baby beefs produced by Vocational students and 4-H Club members.

— to sell Friday, November 18 —

Matinee and Evening Horse Shows—THE WORLD'S BEST.

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ended Saturday, October 29, 1932, with comparisons, are reported to THE NATIONAL PROVISIONER as follows:

CHICAGO.			
	Cattle.	Hogs.	Sheep.
Armour and Co.	6,040	7,475	3,125
Swift & Co.	4,535	3,288	14,446
Wilson & Co.	3,736	5,853	6,208
Morris & Co.	2,779	1,000	3,734
Anglo-Am. Prov. Co.	2,571		
G. H. Hammond Co.	516	1,215	
Libby, McNeill & Libby.	921		
Shippers	14,052	10,965	21,931
Others	6,630	31,380	7,598
Brennan Pkg. Co., 5,256 hogs; Independent Pkg. Co., 1,662 hogs; Boyd, Lunham & Co., 1,252 hogs; Hygrade Food Products Corp., 2,575 hogs; Agar Pkg. Co., 5,181 hogs.			
Total	41,789	6,882	77,141
57,042 sheep.			
Not including 1,297 cattle, 690 calves, 39,007 hogs and 25,829 sheep bought direct.			

KANSAS CITY.			
	Cattle & calves.	Hogs.	Sheep.
Armour and Co.	3,307	3,907	3,447
Cudahy Pkg. Co.	3,328	2,554	5,060
Powder Pkg. Co.			
Morris & Co.	1,882	1,391	
Swift & Co.	2,734	4,965	3,622
Wilson & Co.	3,236	3,451	4,028
Independent Pkg. Co.		390	
Jos. Baum Pkg. Co.	422		12
Shippers	503	1,083	43
Others	7,365	5,101	4,064
Total	23,887	22,901	22,148

OMAHA.			
	Cattle & calves.	Hogs.	Sheep.
Armour and Co.	3,728	9,227	6,833
Cudahy Pkg. Co.	4,224	6,297	7,986
Dold Pkg. Co.	830	4,589	
Morris & Co.	2,438	943	1,370
Swift & Co.	4,062	5,164	5,752
Others		7,416	
Eagle Pkg. Co., 2 cattle; Hoffman Pkg. Co., 82 cattle; Grt. Omaha Pkg. Co., 23 cattle; Omaha Pkg. Co., 47 cattle; J. Roth & Sons Pkg. Co., 6 cattle; So. Omaha Pkg. Co., 67 cattle; Lincoln Pkg. Co., 354 cattle; Eagle Pkg. Co., 24 cattle; Sinclair Pkg. Co., 670 cattle; Wilson & Co., 105 cattle; Morrell Pkg. Co., 72 cattle.			
Total	16,756	33,946	21,841
33,946 hogs; 21,841 sheep.			

EAST ST. LOUIS.			
	Cattle.	Calves.	Hogs. Sheep.
Armour and Co.	1,557	826	3,507 2,441
Swift & Co.	1,097	1,392	3,281 2,189
Morris & Co.	704	599	605 787
Hunter Pkg. Co.	770	28	5,208 587
Hell Pkg. Co.			2,666
Krey Pkg. Co.			5,183
Sieloff Pkg. Co.			365
Circle Pkg. Co.			104
Independent Pkg. Co.	3,100	4,201	20,588 836
Shippers	1,707	345	13,499 1,864
Others			
Total	10,445	7,391	55,075 8,738
Not including 2,460 cattle, 1,680 calves, 31,361 hogs and 2,495 sheep bought direct.			

ST. JOSEPH.			
	Cattle.	Calves.	Hogs. Sheep.
Swift & Co.	2,215	474	8,134 8,862
Armour and Co.	2,529	421	7,097 4,492
Others	1,459	558	2,265
Total	6,203	1,453	17,494 13,254

SIOUX CITY.			
	Cattle.	Calves.	Hogs. Sheep.
Cudahy Pkg. Co.	2,071	145	9,553 3,948
Armour and Co.	2,306	194	9,631 2,961
Swift & Co.	1,706	129	5,557 3,283
Shippers	1,424	95	2,967 904
Others	246	25	128
Total	7,813	558	27,836 11,126

OKLAHOMA CITY.			
	Cattle.	Calves.	Hogs. Sheep.
Armour and Co.	1,229	341	2,254 748
Wilson & Co.	1,232	404	2,273 731
Others	129	44	485
Total	2,590	789	5,010 1,479
Not including 22 cattle bought direct.			

WICHITA.			
	Cattle.	Calves.	Hogs. Sheep.
Cudahy Pkg. Co.	1,088	344	3,227 903
Dold Pkg. Co.	414	31	2,335 7
Wichita D. B. Co.	1		
Dunn-Ostergard	80		
Keefe-Le Stourgeon	23		
Fred W. Dold	76		
Total	1,682	375	5,949 1,000
Not including 2,579 hogs bought direct.			

DENVER.			
	Cattle.	Calves.	Hogs. Sheep.
Swift & Co.	594	137	1,537 10,370
Armour and Co.	946	190	1,671 9,253
Others	1,719	162	3,068 7,347
Total	2,959	489	6,296 26,970

ST. PAUL.

	Cattle.	Calves.	Hogs.	Sheep.
Armour and Co.....	3,342	5,936	17,589	12,138
Cudahy Pkg. Co.....	458	1,164
Swift & Co.	4,652	8,993	26,069	16,755
United Pkg. Co.....	1,919	145	5
Others	1,174	21	24,562	13,439
Total	11,545	16,259	68,850	42,337

MILWAUKEE.

	Cattle.	Calves.	Hogs.	Sheep.
Plankington Pkg. Co.	2,544	6,900	18,400	1,543
Swift & Co., Chi.	372		2,207
Swift & Co., Balt.		186	
U.D.B. Co., N.Y.	17		
The Layton Co.		880	
R. Gunz & Co.	33		71	18
Armour & Co., Mil.	973	3,588	
Armour & Co., Chi.	300		
N.Y.B.D.M.Co., N.Y.	40		
Binkler, Harrison,			
N. J.		915
Corkran, Hills, Balt.		185
Shippers	497	45	63	343
Others	270	333	228	307
Total	5,066	10,926	20,937	4,418

INDIANAPOLIS.

	Cattle.	Calves.	Hogs.	Sheep.
Kingan & Co.	1,125	534	20,435	1,812
Armour and Co.	784	119	2,187	39
Hilgemeler Bros.	5		918	
Brown Bros.	129	15	150	13
Stumpf Bros.	108			
Indiana Prov. Co.	50	10	195	
Meier Pkg. Co.	128	4	322	13
Riverview Pkg. Co.	10		81	
Schmieser Pkg. Co.			502	
Maass Hartman	40		6	
Art Wabnitz	41	46		63
Hoosier Abt. Co.	11			
Shippers	1,735	1,268	19,943	6,628
Others	598	74	189	474
Total	4,056	2,070	44,825	8,545

CINCINNATI.

	Cattle.	Calves.	Hogs.	Sheep.
S. W. Gall's Sons.	294
Ideal Pkg. Co.	12			
E. Kahn's Sons Co.	943	170	4,902	1,245
Kroger G. & B. Co.	167	137	2,616
J. Lohrey Pkg. Co.	2	211
H. H. Meyer Co.	23		4,103
A. Sander Pkg. Co.	10
J. Schiacter's Sons	195	113	1,611
J. & F. Schroth Co.	16		3,734
John F. Stegner	343	193	60
Shippers	100	440	1,807	1,357
Others	1,531	457	402	455

RECAPITULATION.

Recapitulation of packers' purchases by markets for week ended Oct. 29, 1932, with comparisons:

CATTLE.			
	Week ended, Oct. 29.	Prev. week.	Cor. week, 1931.
Chicago	41,789	51,220	53,589
Kansas City	23,887	25,494	17,078
Omaha	16,756	16,756	15,780
East St. Louis	10,445	10,445	17,447
St. Joseph	6,203	4,887	8,971
St. Paul	7,813	8,098	9,163
Sioux City	2,590	3,260	2,896
Wichita	1,682	1,682	2,064
Denver	2,959	2,959	3,420
St. Paul	11,545	11,421	12,335
Milwaukee	5,066	5,003	3,350
Indianapolis	4,056	5,594	4,998
Cincinnati	3,342	3,471	3,358
Total	138,723	159,883	154,449

HOGS.			
	Week ended, Oct. 29.	Prev. week.	Cor. week, 1931.
Chicago	77,141	73,062	126,332
Kansas City	22,901	28,672	22,975
Omaha	33,946	38,834	51,862
East St. Louis	55,075	55,424	60,254
St. Joseph	17,494	25,890	23,177
St. Paul	27,836	24,178	37,267
Sioux City	5,010	7,776	4,290
Wichita	5,949		4,917
Denver	6,296	6,296	6,951
St. Paul	68,850	47,389	98,073
Milwaukee	20,937	21,858	25,680
Indianapolis	44,825	42,632	47,516
Cincinnati	18,420	19,084	22,198
Total	404,680	391,670	537,512

SHEEP.			
	Week ended, Oct. 29.	Prev. week.	Cor. week, 1931.
Chicago	57,042	68,060	92,262
Kansas City	22,148	34,455	22,502
Omaha	21,841	22,918	33,732
East St. Louis	8,738	9,963	8,358
St. Joseph	13,354	24,790	20,190
St. Paul	11,126	13,738	11,647
Sioux City	1,479	1,002	461
Wichita	1,000		1,344
Denver	26,970	60,086	37,345
St. Paul	42,337	42,845	40,293
Milwaukee	4,418	4,720	2,198
Indianapolis	8,548	6,231	6,487
Cincinnati	3,572	4,207	2,275
Total	222,573	198,791	279,064

CHICAGO LIVESTOCK

Statistics of livestock at the Chicago Stock Yards for current and comparative periods are reported as follows:

RECEIPTS.			
	Cattle.	Calves.	Hogs. Sheep.
Mon., Oct. 24	20,275	2,504	31,972 20,315
Tues., Oct. 25	6,509	1,742	21,472 12,464
Wed., Oct. 26	10,989	1,818	17,186 16,380
Thurs., Oct. 27	7,888	1,907	21,415 18,134
Fri., Oct. 28	1,441	602	18,545 8,330
Sat., Oct. 29	700	100	8,000 7,000
Total this week	47,800	7,833	118,590 53,067
Previous week	51,815	11,095	107,983 58,467
Year ago	54,144	9,709	182,164 113,110
Two years ago	60,888	10,982	183,507 64,000

SHIPMENTS.			
	Cattle.	Calves.	Hogs. Sheep.
Mon., Oct. 24	3,786	194	3,511 2,271
Tues., Oct. 25	4,596	347	1,015 5,320
Wed., Oct. 26	3,964	160	1,684 3,000
Thurs., Oct. 27	3,944	160	1,532 4,913
Fri., Oct. 28	1,331	170	2,021 2,512
Sat., Oct. 29	100		200 100
Total this week	17,691	1,031	10,653 19,311
Previous week	17,120	1,200	10,886 25,210
Year ago	24,054	1,605	33,343 48,006
Two years ago	20,480	991	21,152 27,807

Total receipts for month and year to Oct. 29, with comparisons:

October.			
	1932.	1931.	1930.
Cattle	194,324	224,019	1,055,238 1,952,344
Calves	32,943	45,080	1,853,683 1,860,000
Hogs	425,678	684,883	5,379,831 6,075,580
Sheep	379,536	512,894	3,318,648 3,627,100

WEEKLY AVERAGE PRICE OF LIVESTOCK.			
	Cattle.	Hogs.	Sheep. Lambs.
Week ended Oct. 29	\$ 6.95	\$ 3.40	\$ 1.65 \$ 1.15
Previous week	6.75	3.40	1.65 1.15
1931	8.25	4.90	2.10 1.50
1930	10.50	9.15	2.85 1.60
1929	13.55	9.45	4.75 12.00
1928	14.25	9.15	5.80 13.00
1927	14.00	9.70	5.65 14.00

Av. 1927-1931			
	\$12.10	\$ 8.45	\$ 4.25 \$18.50

SUPPLIES FOR CHICAGO PACKERS.

Net supplies of cattle, hogs and sheep for packers at the Chicago Stock Yards:

	Cattle.	Hogs.	Sheep.
*Week ended Oct. 20	30,100	107,090	60,100
Previous week	34,788	98,777	74,287
1931	30,080	148,921	65,400
1930	41,408	162,535	61,100
1929	41,425	134,773	54,127
1928	46,007	136,000	55,711
1927	45,597	124,422	55,905

RECEIPTS AT CENTERS

SATURDAY, OCTOBER 29, 1932.

	Cattle.	Hogs.	Sheep.
Chicago	700	8,000	7,000
Kansas City	200	500	250
Omaha	1,250	2,000	5,000
St. Louis	150	2,500	100
St. Joseph	100	1,500	1,000
Sioux City	500	1,000	1,000
St. Paul	2,800	1,200	18,000
Fort Worth	50	200	500
Milwaukee	500	100	7,400
Denver	100	300
Louisville	100	300
Wichita	100	300
Indianapolis	200	3,000	200
Pittsburgh	400	2,800	100
Cincinnati	400	1,300
Buffalo	100	200
Cleveland	100	200
Nashville	100	200

MONDAY, OCTOBER 31, 1932.

Chicago	21,000	28,000	30,000
Kansas City	19,000	5,000	8,000
Omaha	23,000	8,500	14,000
St. Louis	1,800	12,000	5,500
St. Joseph	2,500	3,800	2,500
Sioux City	9,500	8,000	17,000
St. Paul	10,000	13,000	31,000
Fort Worth	2,200	1,000	1,400
Milwaukee	200	400	200
Denver	5,400	3,000	24,000
Louisville	1,200	1,000	300
Wichita	2,000	2,000	300
Indianapolis	800	6,000	1,000
Pittsburgh	900	4,500	3,500
Cincinnati	2,500	4,000	300
Buffalo	1,500	8,800	10,300
Cleveland	900	3,300	4,000
Nashville	1,000	1,000	500

TUESDAY, NOVEMBER 1, 1932.

Chicago	8,000	21,000	13,000
Kansas City	6,000	5,000	6,000
Omaha	4,500	4,500	11,000
St. Louis	3,000	8,500	3,000
St. Joseph	1,000	3,500	1,500
Sioux City	1,800	4,500	2,500
St. Paul	1,700	6,000	4,000
Fort Worth	2,300	500	1,300
Milwaukee	1,100	5,500	1,000
Denver	2,200	1,200	2,600
Louisville	200	300	100
Wichita	1,000	1,900	400
Indianapolis	1,200	7,000	1,200
Pittsburgh	100	600	500
Cincinnati	600	4,800	500
Buffalo	200	200	200
Cleveland	300	1,300	2,000
Nashville	100	700	100

WEDNESDAY, NOVEMBER 2, 1932.

Chicago	8,000	17,000	16,000
Kansas City	4,000	3,000	5,000
Omaha	3,400	5,500	10,000
St. Louis	2,500	8,000	1,500
St. Joseph	800	3,000	2,500
Sioux City	2,000	3,500	2,500
St. Paul	2,300	7,000	5,500
Fort Worth	2,000	500	1,500
Milwaukee	1,100	6,000	900
Denver	1,500	1,800	13,500
Louisville	2,000	3,500	2,500
Wichita	800	1,800	200
Indianapolis	1,400	7,000	1,000
Pittsburgh	900	500	500
Cincinnati	1,100	3,700	4,000
Buffalo	100	1,100	500
Cleveland	600	1,500	1,700
Nashville	100	700	400

THURSDAY, NOVEMBER 3, 1932.

Chicago	5,500	18,000	13,000
Kansas City	2,500	2,500	4,500
Omaha	1,300	4,000	6,000
St. Louis	2,500	7,000	1,500
St. Joseph	900	3,500	2,000
Sioux City	1,500	3,000	3,500
St. Paul	2,800	5,000	16,500
Fort Worth	1,500	300	1,000
Milwaukee	900	2,800	800
Denver	500	1,200	10,500
Louisville	200	500	100
Wichita	300	1,000	100
Indianapolis	800	6,000	2,500
Pittsburgh	100	2,300	1,000
Cincinnati	900	3,400	1,400
Buffalo	100	1,200	600
Cleveland	200	900	2,000
Nashville	100	600	500

FRIDAY, NOVEMBER 4, 1932.

Chicago	1,000	10,000	10,000
Kansas City	1,000	2,500	1,000
Omaha	800	3,000	4,000
St. Louis	1,000	6,500	1,500
St. Joseph	500	3,000	3,000
Sioux City	800	3,000	6,000
St. Paul	1,700	6,000	4,000
Fort Worth	500	600	1,500
Milwaukee	500	600	6,500
Denver	200	500	100
Louisville	300	1,200	200
Wichita	100	6,000	1,000
Indianapolis	200	2,700	1,300
Pittsburgh	100	3,800	1,000
Cincinnati	300	3,800	1,900
Buffalo	300	3,800	1,900
Cleveland	200	700	2,500

LIVESTOCK PRICES AT LEADING MARKETS.

Livestock prices at five leading Western markets Thursday, Nov. 3, 1932, as reported by the U. S. Bureau of Agricultural Economics:

	CHICAGO.	E. ST. LOUIS.	OMAHA.	KANS. CITY.	ST. PAUL.
Hogs (Soft or oily hogs and roasting pigs excluded):					
Lt. wt. (140-160 lbs.) gd.-ch.	\$3.00@ 3.25	\$3.05@ 3.15	\$2.50@ 2.75	\$2.75@ 3.05	\$2.85@ 3.00
Lt. wt. (160-180 lbs.) gd.-ch.	3.10@ 3.30	3.05@ 3.15	2.75@ 2.85	2.85@ 3.05	2.85@ 3.00
(180-200 lbs.) gd.-ch.	3.20@ 3.35	3.00@ 3.10	2.75@ 3.00	2.95@ 3.10	2.85@ 3.00
Med. wt. (200-220 lbs.) gd.-ch.	3.20@ 3.35	3.00@ 3.10	2.80@ 3.00	2.95@ 3.10	2.85@ 3.00
(220-250 lbs.) gd.-ch.	3.20@ 3.35	3.00@ 3.10	2.80@ 2.85	2.95@ 3.10	2.70@ 2.90
Hvy. wt. (250-280 lbs.) gd.-ch.	3.20@ 3.35	2.90@ 3.00	2.75@ 2.80	2.95@ 3.05	2.55@ 2.80
(280-320 lbs.) gd.-ch.	2.90@ 3.30	2.75@ 2.95	2.65@ 2.85	2.85@ 3.00	2.45@ 2.70
Pkg. sows (275-500 lbs.) med.-ch.	2.40@ 3.05	2.25@ 2.50	2.25@ 2.55	2.15@ 2.65	2.00@ 2.50
Str. pigs (100-130 lbs.) gd.-ch.	2.85@ 3.50	3.10@ 3.35	2.35@ 2.75	2.75@ 3.00
Av. cost & wt. Thurs. (pigs excl.)	3.14-234 lbs.	2.97-210 lbs.	2.72-255 lbs.	2.93-223 lbs.
Slaughter Cattle and Calves:					
STEERS (600-900 LBS.):					
Choice	7.50@ 8.25	7.00@ 7.75	7.00@ 7.75	6.75@ 7.75	7.00@ 8.00
Good	6.00@ 7.50	5.75@ 7.00	5.50@ 7.25	5.50@ 6.75	5.50@ 7.00
Medium	4.50@ 6.00	4.25@ 6.75	4.00@ 5.50	4.00@ 5.50	3.75@ 5.50
Common	3.00@ 4.50	3.25@ 4.25	2.75@ 4.00	2.75@ 4.00	2.50@ 3.75
STEERS (900-1100 LBS.):					
Choice	7.50@ 8.50	7.25@ 7.75	7.25@ 8.00	6.75@ 8.00	7.00@ 8.00
Good	6.00@ 7.75	5.75@ 7.25	5.50@ 7.50	5.50@ 7.00	5.50@ 7.00
Medium	4.50@ 6.25	4.25@ 5.75	4.00@ 5.75	4.00@ 5.50	4.00@ 5.50
Common	3.00@ 4.50	3.25@ 4.50	2.75@ 4.00	3.00@ 4.00	2.50@ 4.00
STEERS (1100-1300 LBS.):					
Choice	7.75@ 9.00	7.25@ 8.00	7.50@ 8.50	7.00@ 8.25	7.00@ 8.25
Good	6.25@ 7.75	5.75@ 7.25	5.75@ 7.50	5.50@ 7.25	5.50@ 7.00
Medium	4.50@ 6.50	4.50@ 5.75	4.00@ 5.75	4.00@ 6.00	4.25@ 5.50
STEERS (1300-1500 LBS.):					
Choice	7.75@ 9.00	7.25@ 8.00	7.50@ 8.50	7.25@ 8.25	7.25@ 8.50
Good	6.50@ 7.75	5.75@ 7.25	5.75@ 7.50	5.50@ 7.25	5.50@ 7.50
HEIFERS (550-850 LBS.):					
Choice	7.00@ 7.75	6.25@ 7.25	6.00@ 7.00	6.00@ 7.00	6.00@ 7.00
Good	5.75@ 7.00	5.25@ 6.25	5.00@ 6.00	4.75@ 6.00	4.75@ 6.00
Medium	4.25@ 5.75	4.00@ 5.25	3.50@ 5.00	3.50@ 5.00	3.50@ 4.75
Common	3.00@ 4.00	2.75@ 4.00	2.00@ 3.50	2.25@ 3.50	2.00@ 3.50
COWS:					
Choice	3.50@ 4.00	3.50@ 4.00	3.50@ 4.00	3.50@ 4.25	3.50@ 4.00
Good	3.00@ 3.50	3.00@ 3.50	2.75@ 3.50	2.75@ 3.50	2.75@ 3.50
Com.-med.	2.25@ 3.00	2.25@ 3.00	2.00@ 2.75	2.00@ 2.75	2.00@ 2.75
Low cutter and cutter	1.25@ 2.25	1.00@ 2.25	1.00@ 2.00	1.00@ 2.00	1.00@ 2.00
BULLS (YRLS. EX. BEEF):					
Good-choice	2.75@ 4.25	2.75@ 3.25	2.50@ 3.25	2.50@ 3.25	2.40@ 3.25
Cul.-med.	2.00@ 3.00	1.50@ 2.75	1.50@ 2.50	1.50@ 2.50	1.25@ 2.50
VEALERS (MILK-FED):					
Good-choice	4.50@ 6.00	3.75@ 5.25	4.00@ 5.50	4.00@ 5.50	3.50@ 4.50
Medium	3.00@ 4.50	2.50@ 3.75	3.00@ 4.00	3.00@ 4.00	2.50@ 3.50
Cul.-med.	2.00@ 3.00	1.50@ 2.50	1.50@ 3.00	2.00@ 3.00	1.50@ 2.50
CALVES (250-500 LBS.):					
Good-choice	4.00@ 5.00	4.50@ 6.00	3.00@ 4.50	3.50@ 5.00	2.50@ 3.50
Com.-med.	1.75@ 4.00	2.00@ 4.50	2.00@ 3.00	2.00@ 3.00	1.00@ 2.50
Slaughter Sheep and Lambs:					
LAMBS:					
(90 lbs. down)—Good-choice	5.00@ 6.00	5.00@ 5.75	4.75@ 5.45	5.00@ 5.75	4.75@ 5.25
Medium	4.00@ 5.00	4.00@ 5.00	3.75@ 4.75	4.00@ 5.00	4.00@ 4.75
(All weights)—Common	3.50@ 4.00	3.00@ 4.00	3.00@ 4.75	3.00@ 4.00	3.00@ 4.00
YEARLING WETHERS:					
(90-110 lbs.)—Med.-ch.	3.00@ 4.75	3.00@ 4.25	3.00@ 4.00	2.75@ 4.00	2.75@ 4.00
EWES:					
(90-120 lbs.)—Med.-ch.	1.75@ 2.50	1.25@ 2.00	1.00@ 2.00	1.25@ 2.00	1.00@ 1.75
(120-150 lbs.)—Med.-ch.	1.00@ 2.25	1.00@ 1.75	1.00@ 1.75	1.00@ 1.75	1.00@ 1.75
(All weights)—Cul.-com.	.50@ 1.75	.50@ 1.25	.25@ 1.00	.50@ 1.25	.25@ 1.00

SLAUGHTER REPORTS

Special reports to The National Provisioner show the number of livestock slaughtered at 14 centers for the week ended October 29, 1932, with comparisons:

	Week ended, Oct. 29.	Prev. week.	Cor. 1931.
CATTLE.			
Chicago	29,034	35,672	31,886
Kansas City	23,857	25,449	17,205
Omaha	18,391	20,723	13,593
East St. Louis	10,535	14,060	9,300
St. Joseph	5,712	5,983	6,786
Sioux City	6,411	6,697	7,406
Wichita	2,057	2,338	2,576
Fort Worth	4,553	3,879	1,985
Philadelphia	1,700	1,717	1,985
Indianapolis	1,525	1,396	1,298
New York & Jersey City	8,670	7,537	9,448
Oklahoma City	3,401	4,378	3,983
Cincinnati	3,844	3,717	4,050
Denver	2,834	2,311	2,500
St. Paul	10,371	10,382
Milwaukee	3,974	4,042
Total	136,060	150,288	116,005
HOGS.			
Chicago	102,086	90,512	144,231
Kansas City	22,901	28,672	23,066
Omaha	30,059	30,899	30,377
East St. Louis	34,469	30,065	40,172
St. Joseph	15,005	12,328	23,412
Sioux City	23,782	18,074	23,294
Wichita	8,528	12,313	7,497
Fort Worth	3,616	2,926	3,062
Philadelphia	10,316	20,770	15,430
Indianapolis	24,100	20,066	22,626
New York & Jersey City	53,531	54,938	58,643
Oklahoma City	5,010	7,776	4,492
Cincinnati	20,884	15,727	20,589
Denver	6,679	6,463	6,730
St. Paul	26,518	24,288
Milwaukee	18,574	20,237
Total	433,008	408,274	426,391

SHEEP.

Chicago	60,940	84,463	68,813
Kansas City	22,148	34,455	22,862
Omaha	23,637	30,045	28,436
East St. Louis	7,920	8,520	6,261
St. Joseph	13,354	22,074	16,524
Sioux City	9,902	13,560	7,903
Wichita	1,000	1,586	1,344
Fort Worth	4,285	5,190	5,635
Philadelphia	7,648	10,298	9,206
Indianapolis	1,615	1,613	817
New York & Jersey City	71,767	66,968	81,024
Oklahoma City	1,479	1,062	461
Cincinnati	2,477	3,043	2,462
Denver	4,800	4,561	8,211
St. Paul	28,898	29,380	
Milwaukee	1,959	1,569	
Total	263,829	310,024	260,550

Chicago Section

E. P. Allen, of the E. P. Allen Co., well-known provision brokers of Birmingham, Ala., was in Chicago this week.

Milton Haas, of the Bonecoal Fertilizer Co., San Francisco, Calif., was a business visitor in Chicago during the past week.

Vice president John Holmes and Sven Lund of Swift & Company have returned from a tour of the Northwest and Western Canada.

Thomas E. Wilson, James S. Agar and a party of friends are enjoying their annual bear-hunting trip in the mountains of New Mexico.

Purchases of livestock at Chicago by principal packers for the first four days of this week totaled 19,567 cattle, 4,440 calves, 34,449 hogs, 28,800 sheep.

Henry Fischer, president of the Henry Fischer Packing Co., Louisville, Ky., was enjoying a few days vacation in Chicago this week visiting personal friends.

James P. Archer, famous baseball character and catcher for the Cubs in the days of "Tinker to Evers to Chance" recently left the Armour and Company employ to become one of the directors of the Catholic Youth Club in Chicago.

Provision shipments from Chicago for the week ended Oct. 29, 1932, with comparisons, were as follows:

	Week Oct. 29.	Previous week.	Same week, '31.
Cured meats, lbs.	18,180,000	19,319,000	15,614,000
Fresh meats, lbs.	46,958,000	45,919,000	45,496,000
Lard, lbs.	10,417,000	14,371,000	9,132,000

More than 250 refrigeration experts were luncheon guests of Armour and Company at their general offices on Thursday noon. Following luncheon the engineers were escorted through the plant by Oscar A. Anderson, director of engineering, and F. A. Lindberg, chief engineer. The chief luncheon speaker was Warren H. Sapp, general manager of the Chicago plant.

Dr. John R. Mohler, chief of the Bureau of Animal Husbandry, U. S. Department of Agriculture, and Mrs. Mohler were in Chicago during the past week to attend the wedding of their daughter, Miriam Clarke, to Walter Cockrill Carroll, jr., which took place at fashionable St. James Church on Tuesday, November 1. The happy couple will be at home after November 15 at 240 East Delaware Place, Chicago.

Fred C. Cahn, the stockinette king, who has been making a motor tour of

Europe, reports that he is catching a fast steamer from Cherbourg in order to get home in time for reunion with old friends at the packers' convention, and enjoy Thanksgiving turkey at home. He reports a splendid trip and interesting visits to many unusual spots as a result of seven weeks of motoring through France, Italy, Germany, Austria, Switzerland and Belgium.

L. L. Bronson has been appointed head of the canned meat department of Armour and Company, succeeding B. J. Dolan, who recently resigned. Mr. Bronson first became connected with the meat packing industry in 1910 as a clerk in the Morris plant at Oklahoma City. He was transferred to the Armour plant at Kansas City as supervisor of sales; in 1923 was made manager of the car route division at Kansas City, and in 1928 was transferred to Chicago as assistant manager of sales of fresh sausage. In 1929 he was made manager of fresh sausage sales and later supervisor of sales in the dry sausage department. Frank D. Warner has been appointed head of fresh sausage sales, succeeding Mr. Bronson.

DEHAIRER FOR SMALL PLANTS.

The Cincinnati Butchers' Supply Corp. announce their new model No. 120 hog dehairer, to be shown for the first time at the Institute of American Meat Packers convention to be held at the Drake Hotel, Chicago, from November 11 to 15 inclusive.

This machine is designed for plants having capacities up to 150 hogs per hour. It embodies the same cleaning principle as the "Boss" two-shaft Jumbo dehairer used in plants killing up to 750 hogs per hour. The frame is of rigid cast-iron construction and is provided with cast-iron motor bracket which supports the special 12½ h.p. splash-proof, geared-head motor which drives the two scraper shafts and the throw-in and throw-out cradles through manually controlled clutches.

This dehairer will accommodate four or five hogs at a time weighing from 200 lbs. down, or it will accommodate two to three 225 lb. average hogs at a time, and it will also handle the largest sows and stags one at a time. It can also be furnished with cast-iron hot water box for re-circulating the water over the hogs while they are being cleaned, and with hair rake to discharge the hair into a hair chute. The same low cost of maintenance and operation is claimed for this machine as for the other "Boss" dehairer models.

An illustration of this machine will be found on page 7 of this issue of THE NATIONAL PROVISIONER.

"MOTHER" BURROWS PASSES.

Mrs. Jenny M. Burrows, widow of Frederick R. Burrows, long an executive of Swift & Company, died on November 1 after a brief illness resulting from a paralytic stroke. She was 67 years of age.

"Mother" Burrows, as she was affectionately known among her husband's many friends in the meat packing industry, was almost as widely known as he. At many packer functions she was a familiar figure and the Burrows' home was a mecca for their many friends up to the time of her husband's death on September 4, 1929. Since that time Mrs. Burrows has resided at the Orrington Hotel in Evanston, Ill.

Surviving are three sons, Robert and Fred S., both well-known in the packinghouse brokerage field as having been associated with J. C. Wood & Co. for a period of years, and Walter M. Burrows. Funeral services were held Friday, November 4, at St. Paul's-on-the-Midway, with interment in Oak Woods Cemetery.

PACKERS' CONVENTION PROGRAM

(Continued from page 18.)

Meat Packers, and Miss Jennie D. Fisher, Research Chemist, Research Laboratory of Institute of American Meat Packers.

"The Good Qualities of Lard," H. S. Mitchell, Swift & Company.

"How to Select Profitable Customers," Howard C. Greer, Director, Institute of Meat Packing, University of Chicago, and Director of the Institute's Department of Organization and Accounting.

Session IV.

November 15, 2:00 p. m.

Presiding, B. C. Dickinson, Vice Chairman of the Board.

"The Hog Situation and Outlook for the Year Beginning October 1, 1932," C. A. Burmeister, U. S. Bureau of Agricultural Economics, Washington, D. C.

"The General Live Stock Situation," F. E. Mollin, Secretary, American National Live Stock Association, Denver, Colo.

Developments in Selling Meat at Retail:

a. From the Viewpoint of the Individual Retailer, Martin Cooke, Hoboken, N. J.

b. From the Viewpoint of the Chain Store, (speaker to be announced).

Reports of Committees.

Election of Officers.



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"Marvel"**Marvel Brand Hams
and Bacon are popular
because their
flavor is unsurpassed
—and their price is
reasonable.**ST. LOUIS**(Reported by U. S. Bureau of Agricultural
Economics.)

East St. Louis, Ill., Nov. 3, 1932.

CATTLE—Under the impulse of constant pounding, all slaughter classes found a lower level this week. Compared with week ago: Steers, 50c lower; common and choice mixed yearlings and heifers, 25c lower; other grades, 50c lower, some down more; cows, 25c lower; low cutters and medium bulks, 10@15c lower; vealers, 75c lower. Bulk of steers brought \$4.25@6.35; top yearlings, \$7.00; most mixed yearlings and heifers, \$4.25@5.75; top mixed, \$7.25; cows, \$2.50@3.00; low cutters, \$1.25@1.50; top sausage bulls, \$2.75; top vealers, \$5.75. Today's close was \$2.60 on bulls and \$5.25 on vealers.

HOGS—Hog values continued to seek lower levels the current week, prices dropping to lowest point of season. Compared with week ago: Sales today showed mostly 25c decline, spots off less; packing sows, 15@25c lower. Closing sales of 130- to 250-lb. weights held between \$3.00 and \$3.15, with light lights and pigs largely \$3.15@

3.25. Packing sows closed at \$2.25@2.50.

SHEEP—Lamb prices declined early in the week, but scored a series of gains later that put prices on a steady to 25c higher basis as compared with week ago. Top lambs scored \$6.00 today to outside buyers, with bulk to packers \$5.50 and most sales for week at \$5.00@5.50. Common throwouts held unchanged at \$3.00@3.50, with mutton ewes steady, largely \$1.50@2.00.

ST. PAUL(By U. S. Bureau of Agricultural Economics and
Minnesota Department of Agriculture.)

So. St. Paul, Minn., Nov. 2, 1932.

CATTLE—Most branches of the livestock trade continued to reflect further losses this week. Slaughter cattle ruled weak to 25c down and were slow at the decline. Choice yearlings and medium-weights reached \$7.50; bulk of fed offerings, \$5.00@7.25; grassers, down to \$3.00; cows, \$2.00@2.75; heifers, up to \$3.75; low cutters and cutters, \$1.00@1.75; vealers, \$4.00@4.50 mainly.

HOGS—In the hog house prices dropped below the \$3.00 line, better 160- to 230-lb. weights selling at \$2.85

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MEAT PACKERS and PROVISION DEALERS

WHOLESALE SLAUGHTERERS OF

CATTLE, HOGS, SHEEP AND CALVES

U. S. GOVERNMENT INSPECTION ALLENTOWN, PA.

@2.90; heavier butchers, down to \$2.50; packing sows, \$2.00@2.35; better pigs and underweights, largely at \$2.75.

SHEEP—Slaughter lambs broke early but recovered this loss later, better natives selling today at \$5.00, or steady with a week ago; culs. down to \$2.50. Fat ewes are unchanged, these going from \$1.00@1.50.

NEW ARMOUR DIRECTOR.

At a meeting of the board of directors of Armour and Company last week James R. Leavell, president of the Continental Illinois National Bank and Trust Company was elected director of Armour and Company of Delaware, and its subsidiary the North American Provision Company, also to the finance committees of both companies.

KANSAS LIVE STOCK SHOW.

The sixteenth annual Kansas Live Stock Exposition will be held at Wichita on Nov. 7, 8, 9 and 10. Program for the show includes livestock exhibits, 4-H club exhibits and activities, television demonstrations, cat, dog and rabbit shows, horse show, etc.

Chicago Provision Markets

Reported by THE NATIONAL PROVISIONER DAILY MARKET SERVICE

CASH PRICES.

Based on actual carlot trading Thursday, Nov. 3, 1932.

REGULAR HAM.			
Green Standard.	Sweet Pickled Standard.	Pickled Fancy.	
8-10	7%	9	10
10-12	6%	8	9
12-14	6%	7%	8%
14-16	6%	7%	8%
10-16 range	6%

BOILING HAM.			
Green Standard.	Sweet Pickled Standard.	Pickled Fancy.	
16-18	6	7%	8
18-20	6	7%	8
20-22	6	7%	8
16-22 range	6

SKINNED HAM.			
Green Standard.	Sweet Pickled Standard.	Pickled Fancy.	
10-12	7%	8%	9%
12-14	6%	8%	9%
14-16	6%	8	9
16-18	5%	7%	8
18-20	5%	7%	8
20-22	5%	6	7%
22-24	5	6
24-26	5	5%
26-28	5	5%
30-35	4%	5%

PICNICS.			
Green Standard.	Sweet Pickled Standard.	Sh. Shank.	
4-6	4%	5%	5%
6-8	4%	5	5%
8-10	4%	4%	5
10-12	4%	4%	5
12-14	4%	4%	5

BELLIES.			
Green Sq. Sds.	S.P. Cured Dry Cured.		
6-8	6 @ 6%	7	7%
8-10	5% @ 6%	6%	6%
10-12	5%	6%	6%
12-14	5%	6%	6%
14-16	5%	6%	6%
16-18	5%	6%	6%

D. S. BELLIES.			
Clear Standard.	Fancy.	Rib	
14-16	4%
16-18	4%
18-20	4%	5%
20-25	4%	5	4%
25-30	4%	4%	4%
30-35	4%	4%	4%
35-40	4%	4%	4%
40-50	4	4	4
50-60	3%	3%	3%

D. S. FAT BACKS.			
Standard.	Export Trim.		
8-10	3%	3%	3%
10-12	3%	3%	3%
12-14	4%	4%	4%
14-16	4%	5	5%
16-18	5%	5%	5%
18-20	5%	5%	5%
20-25	5%	5%	5%

OTHER D. S. MEATS.			
Extra short clears	35-45	4%	n
Extra short ribs	35-45	4%	n
Regular plates	35-45	3%	2
Clear plates	4-6	3%	2
Jowl butts	3%	2
Green square jowls	3%	2
Green rough jowls	3

LARD.			
Prime steam, cash	4.25		
Prime steam, loose	4.25		
Refined, in export boxes—N. Y.	5.62½		
Neutral, in tierces	6.25		
Raw leaf	4.25		

PURE VINEGARS

A. P. CALLAHAN & COMPANY

2407 SOUTH LA SALLE STREET

CHICAGO, ILL.

FUTURE PRICES.

SATURDAY, OCTOBER 29, 1932.

Open.	High.	Low.	Close.
LARD—			
Oct.	4.00	4.00	3.95
Jan.	4.07½	4.07½n
Mar.	4.07½	4.07½
May	4.20	4.20	4.15

CLEAR BELLIES—			
Oct.	4.50n

MONDAY, OCTOBER 31, 1932.

Open.	High.	Low.	Close.
LARD—			
Oct.	3.97½	3.97½	3.95
Jan.	3.97½	3.95ax
Mar.	4.17½	4.17½	4.12½
May	4.17½	4.12½	4.12½

CLEAR BELLIES—			
Oct.	4.50n

TUESDAY, NOVEMBER 1, 1932.

Open.	High.	Low.	Close.
LARD—			
Nov.	4.10	4.10nx
Jan.	3.95	3.97½	3.95
Mar.	4.12½	4.12½	4.07½n
May	4.12½	4.12½	4.12½b

CLEAR BELLIES—			
Jan.	4.12½b

WEDNESDAY, NOVEMBER 2, 1932.

Open.	High.	Low.	Close.
LARD—			
Nov.	4.10	4.10b
Jan.	3.95	3.97½	3.95
Mar.	4.12½	4.17½	4.07½b
May	4.12½	4.12½	4.17½ax

CLEAR BELLIES—			
Jan.	4.17½ax

THURSDAY, NOVEMBER 3, 1932.

Open.	High.	Low.	Close.
LARD—			
Nov.	4.17½	4.17½	4.17½—
Jan.	4.05	4.07½	4.05
Mar.	4.25	4.25	4.25b
May	4.20	4.20	4.25ax

CLEAR BELLIES—			
Jan.	3.97½	3.95	3.95ax

FRIDAY, NOVEMBER 4, 1932.

Open.	High.	Low.	Close.
LARD—			
Nov.	4.10-4.12	4.20	4.10
Jan.	4.32	4.37	4.32
Mar.	4.32	4.37	4.35
May

CLEAR BELLIES—			
Jan.	3.95n

Key: ax, asked; b, bid; n, nominal; —, split.

FINANCIAL NOTES.

Beechnut Packing Co. reports for the nine months to September 30 net earnings before federal taxes of \$1,648,759 comparing with \$1,834,174 for the like period of 1931. After deduction of estimated federal income tax and preferred dividends on 45 shares class A stock, \$1,427,122 was applicable to the common, equivalent to \$3.20 a share for the first three quarters of 1932 on 446,250 common shares outstanding.

ANIMAL OILS.

Prime edible lard oil	@ 8
Headlight burning oil	@ 7½
Prime winter strained	@ 7½
Extra winter strained	@ 7
Extra lard oil	@ 6½
Extra No. 1	@ 6
No. 1 lard oil	@ 5½
No. 2 lard oil	@ 5
Acidless tallow oil	@ 5½
20° C. T. neatfoot oil	@ 11½
Pure neatfoot	@ 7½
Special neatfoot	@ 7
Extra neatfoot	@ 6½
No. 1 neatfoot	@ 6½

Oil weighs 7½ lbs. per gallon. Barrels contain about 50 gals. each. Prices are for oil in barrels.

COOPERAGE.

Ash pork barrels, black iron hoops	\$1.25 @ 1.27½
Oak pork barrels, black iron hoops	1.30 @ 1.32½
Ash pork barrels, galv. iron hoops	1.40 @ 1.42½
Oak pork barrels, galv. iron hoops	1.45 @ 1.47½
White oak ham tierces	2.00 @ 2.02½
Red oak lard tierces	1.05 @ 1.07½
White oak lard tierces	1.75 @ 1.77½

PORK PRODUCTS EXPORTS.

Exports of pork products from principal ports of the United States during the week ended Oct. 29, 1932:

Week ended—Jan. 1 to
Oct. 29, Oct. 29, Oct. 22, Oct. 23,
1932. 1931. 1932. 1932.
M lbs. M lbs. M lbs. M lbs.

HAMS AND SHOULDERS INCLUDING WILTSHIRES.			
Total	409	420	973
To Belgium	2	42
United Kingdom	310	292	772
Other Europe	73
Cuba	75	111	115
Other countries	13	17	11

BACON, INCLUDING CUMBERLANDS.			
Total	386	1,010	421
To Germany	125	3
United Kingdom	30	431	278
Other Europe	334	124	40
Cuba	296	38
Other countries	22	64	53

PICKLED PORK.			
Total	224	38	265
To United Kingdom	10	15
Other Europe	1
Canada	125	24	146
Other countries	90	4	43

LARD.			
Total	12,354	10,087	10,764
To Germany	5,900	3,575	3,233
Netherlands	1,388	344	1,037
United Kingdom	3,938	3,943	5,326
Other Europe	832	743	706
Cuba	1,086	86	26,461
Other countries	317	386	292

TOTAL EXPORTS BY PORTS.

Week ended Oct. 29, 1932.			
Hams and shoulders,	Bacon,	Pickled pork,	Lard.
M lbs.	M lbs.	M lbs.	M lbs.
Total	409	386	224
Boston
Detroit	233	75	29
Port Huron	105	87
Key West	75	69
New Orleans	13	2	40
New York	88	300
Baltimore	1,461

DESTINATION OF EXPORTS.

Hams and shoulders, Bacon,			
M lbs.	M lbs.	M lbs.	M lbs.
United Kingdom (total)	310	292	772
Liverpool	167
London	132	1
Glasgow	13
Other United Kingdom	7
Exported to:			
Germany (total)
Hamburg
Other

*Corrected to September 30, 1932.

CURING MATERIALS.

Bbls. Each.			
Nitrite of soda, 1 c. l. Chicago	104		
Saltpeter, 25 bbl. lots, f.o.b. N. Y.
DBI, red, granulated	64	5.00	
Small crystals	74		
Medium crystals	74		
Large crystals	74		
Bbl. refd. gran. nitrate of soda	3%	1.5	
Less than 25 bbl. lots, ½ c. more.			
Salt—			
Granulated, carlots, per ton, f.o.b. Chicago
bulk
Medium, carlots, per ton, f.o.b. Chicago
bulk
Rock, carlots, per ton, f.o.b. Chicago

Sugar—			
Raw sugar, 90 basis, f.o.b. New Or-			
leans
Second sugar, 90 basis
Syrup testing, 65 to 65 combined su-
crose and invert, New York
Standard gran. f.o.b. refiners (2%)
Packers' curing sugar, 100 lb. bags,
f.o.b. Reserve, La., less 2%
Packers' curing sugar, 250 lb. bags,
f.o.b. Reserve, La., less 2%

SPICES.

(These prices are basis f.o.b. Chicago.)

Whole, Ground.			
Allspice	64	13	13
Cinnamon	15	15	15
Cloves	8	15	15
Coriander
Ginger
Mace, Banda	40	10	10
Nutmeg
Pepper, black	10	10	10
Pepper, Cayenne
Pepper, red
Pepper, white	11½	11	11

CHICAGO MARKET PRICES

WHOLESALE FRESH MEATS.

Carcass Beef.

Prime native steers—	Week ended Nov. 2, 1932.	Cor. week, 1931.
400-600	13 1/2 @ 14 1/2	17 1/2 @ 18 1/2
600-800	13 1/2 @ 14 1/2	16 1/2 @ 17 1/2
800-1000	13 1/2 @ 14 1/2	16 1/2 @ 17 1/2
Good native steers—		
400-600	12 @ 13	16 1/2 @ 17 1/2
600-800	12 @ 13	15 1/2 @ 16 1/2
800-1000	12 @ 13	15 @ 15 1/2
Medium steers—		
400-600	10 1/2 @ 11 1/2	14 @ 15
600-800	10 1/2 @ 11 1/2	12 1/2 @ 13 1/2
800-1000	10 1/2 @ 11 1/2	13 @ 14
Helpers, good,	400-600.. 10 1/2 @ 12	14 @ 16 1/2
Cows, 400-600	6 @ 7 1/2	7 @ 9
Hind quarters, choice	6 @ 7 1/2	7 @ 9
Fore quarters, choice	6 @ 7 1/2	7 @ 9

Beef Cuts.

Steer loins, prime.....	@ 35	@ 35
Steer loins, No. 1.....	@ 31	@ 31
Steer loins, No. 2.....	@ 25	@ 30
Steer short loins, prime.....	@ 47	@ 46
Steer short loins, No. 1.....	@ 41	@ 45
Steer short loins, No. 2.....	@ 31	@ 35
Steer loin ends (hips).....	@ 22	@ 25
Steer loin ends, No. 2.....	@ 21	@ 25
Cow rounds.....	@ 12	@ 16
Cow short loins.....	@ 15	@ 19
Cow loin ends (hips).....	@ 9	@ 14
Steer ribs, No. 1.....	@ 24	@ 24
Steer ribs, No. 2.....	@ 21	@ 24
Cow ribs, No. 2.....	@ 20	@ 20
Cow ribs, No. 3.....	@ 14	@ 11
Steer rounds, prime.....	@ 7 1/2	@ 9
Steer rounds, No. 1.....	@ 11 1/2	@ 14 1/2
Steer rounds, No. 2.....	@ 11	@ 14 1/2
Steer chucks, prime.....	@ 10	@ 13 1/2
Steer chucks, No. 1.....	@ 9	@ 13
Steer chucks, No. 2.....	@ 8 1/2	@ 12 1/2
Cow chucks.....	@ 7	@ 9
Steer plates.....	@ 8	@ 8 1/2
Medium plates.....	@ 4 1/2	@ 5 1/2
Briskets, No. 1.....	@ 12	@ 12
Steer navel ends.....	@ 6	@ 6
Cow navel ends.....	@ 4 1/2	@ 6
Fore shanks.....	@ 6 1/2	@ 8
Hind shanks.....	@ 4	@ 5
Strip loins, No. 1, bbls.....	@ 50	@ 60
Strip loins, No. 2.....	@ 45	@ 50
Sirolin butts, No. 1.....	@ 25	@ 30
Sirolin butts, No. 2.....	@ 16	@ 22
Beef tenderloins, No. 1.....	@ 45	@ 60
Beef tenderloins, No. 2.....	@ 35	@ 50
Rump steaks.....	@ 18	@ 18
Shoulder clods.....	@ 8	@ 10
Hanging tenderloins.....	@ 7	@ 8
Knuckles, green, 600 lb. bbl.....	@ 11	@ 11
Knuckles, green, 500 lb. bbl.....	@ 7 1/2	@ 9 1/2

Beef Products.

Hearts (per lb.).....	@ 5	@ 6
Tongues.....	@ 14	@ 22
Sweetbreads.....	@ 12	@ 15
Tri-tail, per lb.....	@ 9	@ 12
Fresh tripe, plain.....	@ 4	@ 6
Fresh tripe, H. C.....	@ 12	@ 16
Livers.....	@ 13	@ 15
Kidneys, per lb.....	@ 7	@ 11
Choice carcass.....	8 @ 9	@ 12
Good carcass.....	5 @ 7	@ 11
Good saddles.....	12 @ 12	@ 15
Good racks.....	6 @ 6	@ 8
Medium racks.....	4 @ 5	@ 6

Veal Products.

Brains, each.....	@ 5	@ 7
Sweetbreads.....	@ 30	@ 45
Calf livers.....	@ 30	45 @ 60

Lamb.

Choice lambs.....	@ 11	@ 15
Medium lambs.....	@ 9	@ 13
Choice saddles.....	@ 12	@ 18
Medium saddles.....	@ 14	@ 18
Choice fores.....	@ 8	@ 12
Medium fores.....	@ 7	@ 9
Lamb fries, per lb.....	@ 25	@ 25
Lamb tongues, per lb.....	@ 10	@ 12
Lamb kidneys, per lb.....	@ 20	@ 20

Mutton.

Heavy sheep.....	@ 4	@ 4
Light sheep.....	@ 2	@ 4
Heavy saddles.....	@ 4	@ 4
Light saddles.....	@ 2	@ 4
Heavy fores.....	@ 3	@ 4
Light fores.....	@ 2	@ 4
Mutton legs.....	@ 4	@ 4
Mutton loins.....	@ 10	@ 11
Mutton stew.....	@ 3	@ 4
Sheep tongues, per lb.....	@ 10	@ 10
Sheep heads, each.....	@ 8	@ 10

Fresh Pork, etc.

Pork loins, 8@10 lbs. av.....	@ 9	@ 12 1/2
Picnic shoulders.....	@ 6	@ 9
Skinned shoulders.....	@ 6	@ 8 1/2
Tenderloins.....	@ 26	@ 28
Spare ribs.....	@ 5 1/2	@ 9
Back fat.....	@ 6	@ 9
Boston butts.....	@ 6	@ 11
Boneless butts, collar trim, 2@4.....	@ 10	@ 14
Hocks.....	@ 6	@ 7
Tails.....	@ 5	@ 6
Neck bones.....	@ 2	@ 3 1/2
Slip bones.....	@ 9	@ 9
Blade bones.....	@ 5	@ 9
Pigs' feet.....	@ 3	@ 4
Kidneys, per lb.....	@ 5	@ 6
Livers.....	@ 4	@ 5
Brains.....	@ 5	@ 10
Ears.....	@ 3	@ 5
Snouts.....	@ 5	@ 7
Heads.....	@ 5	@ 7

DOMESTIC SAUSAGE.

(Quotations cover fancy grades.)

Pork sausage, in 1-lb. cartons.....	@ 19
Country style sausage, fresh in link.....	@ 15
Country style sausage, fresh in bulk.....	@ 11
Country style pork sausage, smoked.....	@ 15
Frankfurts in sheep casings.....	@ 14
Frankfurts in hog casings.....	@ 13
Bologna in beef middles, choice.....	@ 13
Bologna in beef middles, choice.....	@ 13
Liver sausage in beef bungs.....	@ 13
Smoked liver sausage in hog bungs.....	@ 13
Liver sausage in hog bungs.....	@ 13
Head cheese.....	@ 13
New England luncheon specialty.....	@ 17
Mixed luncheon specialty, choice.....	@ 15
Tongue sausage.....	@ 17
Blood sausage.....	@ 13
Sausage.....	@ 13
Polish sausage.....	@ 14

DRY SAUSAGE.

Cervelat, choice, in hog bungs.....	@ 37
Thuringer cervelat.....	@ 23
Farmer.....	@ 23
Holsteiner.....	@ 21
B. C. salami, choice.....	@ 36
Milano salami, choice, in hog bungs.....	@ 32
B. C. salami, new condition.....	@ 32
Prisces, choice, in hog middles.....	@ 27
Genoa style salami.....	@ 38
Pepperoni.....	@ 24
Moradella, new condition.....	@ 15
Capicola.....	@ 32
Italian style hams.....	@ 24
Virginia hams.....	@ 31

SAUSAGE MATERIALS.

Regular pork trimmings.....	@ 3 1/2
Special lean pork trimmings.....	@ 5
Extra lean pork trimmings.....	@ 5 1/2
Neck bone trimmings.....	@ 3 1/2
Pork cheek meat.....	@ 3 1/2
Pork hearts.....	@ 2 1/2
Pork livers.....	3 @ 3 1/2
Native boneless bull meat (heavy).....	@ 5
Boneless chucks.....	@ 4 1/2
Shank meat.....	@ 4 1/2
Beef trimmings.....	@ 3 1/2
Beef cheeks (trimmed).....	2 1/2 @ 3
Dressed canners, 200 lb. and up.....	@ 3 1/2
Dressed cutter cows, 400 lbs. and up.....	@ 3 1/2
Dr. bologna bulls, 600 lbs. and up.....	@ 4
Beef tripe.....	2 @ 2 1/2
Pork tongues, canner trim, S. P.....	@ 6 1/2

SAUSAGE CASINGS.

(F. O. B. CHICAGO)

(Prices quoted to manufacturers of sausage.)

Beef casings:	
Domestic rounds, 180 pack.....	.22
Domestic rounds, 140 pack.....	.31
Export rounds, wide.....	.45
Export rounds, medium.....	.28
Export rounds, narrow.....	.28
No. 1 weasands.....	.18
No. 2 weasands.....	.14
No. 1 bungs.....	.12 1/2 @ .14
No. 2 bungs.....	.10
Middles, regular.....	.87
Middles, select wide, 2@2 1/2 in. diameter.....	1.35
Middles, select, extra wide, 2 1/2 in. and over.....	1.25
Dried bladders:	
12-15 in. wide flat.....	1.35
10-12 in. wide, flat.....	.90
8-10 in. wide, flat.....	.40
6-8 in. wide, flat.....	.30 @ .35

Hog casings:

Narrow, per 100 yds.....	2.00
Narrow, special, per 100 yds.....	1.60
Medium, regular.....	1.10
Wide, per 100 yds.....	.85
Extra wide, per 100 yds.....	.65
Export bungs.....	.30
Large prime bungs.....	.22
Medium prime bungs.....	10 1/2 @ 11 1/2
Small prime bungs.....	9 1/2 @ 10 1/2
Middles, per set.....	.30
Stomachs.....	.08

SAUSAGE IN OIL.

Bologna style sausage in beef rounds—	
Small tins, 2 to crate.....	\$4.25
Large tins, 1 to crate.....	5.00
Frankfurt style sausage in sheep casings—	
Small tins, 2 to crate.....	5.25
Large tins, 1 to crate.....	6.00
Smoked link sausage in hog casings—	
Small tins, 2 to crate.....	4.50
Large tins, 1 to crate.....	5.25

DRY SALT MEATS.

Clear bellies, 18@20 lbs.....	@ 4 1/2
Clear bellies, 14@16 lbs.....	@ 4 1/2
Rib bellies, 20@25 lbs.....	@ 4 1/2
Rib bellies, 25@30 lbs.....	@ 4 1/2
Fat backs, 10@12 lbs.....	@ 3 1/2
Fat backs, 14@16 lbs.....	@ 4 1/2
Regular plates.....	@ 3 1/2
Butts.....	@ 3

WHOLESALE SMOKED MEATS.

Fancy reg. hams, 14@16 lbs.....	@ 12 1/2
Fancy skd. hams, 14@16 lbs.....	@ 12 1/2
Standard reg. hams, 14@16 lbs.....	@ 11 1/2
Picnic, 4@8 lbs.....	@ 10
Fancy bacon, 6@8 lbs.....	@ 11
Standard bacon, 4@8 lbs.....	@ 12
No. 1 beef ham sets, smoked—	
Insides, 8@12 lbs.....	@ 29
Outsides, 5@8 lbs.....	@ 21
Picnic, 6@8 lbs.....	@ 25
Cooked hams, choice, skin on, fattened.....	@ 19
Cooked hams, choice, skinless, fattened.....	@ 20
Cooked picnics, skin on, fattened.....	@ 15
Cooked picnics, skinned, fattened.....	@ 15 1/2
Cooked loin roll, smoked.....	@ 26

BARRELED PORK AND BEEF.

Mess pork, regular.....	@ 14.50
Family back pork, 24 to 24 pieces.....	@ 16.00
Family back pork, 35 to 45 pieces.....	@ 15.50
Clear back pork, 40 to 50 pieces.....	@ 12.50
Clear plate pork, 25 to 35 pieces.....	@ 10.00
Brisket pork.....	@ 12.00
Bean pork.....	@ 10.50
Plate beef.....	@ 16.00
Extra plate beef, 200 lb. bbls.....	@ 17.00

VINEGAR PICKLED PRODUCTS.

Regular tripe, 200-lb. bbl.....	\$12.00
Honeycomb tripe, 200-lb. bbl.....	15.00
Pocket honeycomb tripe, 200-lb. bbl.....	17.00
Pork feet, 200-lb. bbl.....	14.00
Pork tongues, 200-lb. bbl.....	35.00
Lamb tongues, short cut, 200-lb. bbl.....	37.00

OLEOMARGARINE.

White animal fat margarine in 1-lb. cartons, rolls or prints, f.o.b. Chicago.....	@ 11
Nut, 1-lb. cartons, f.o.b. Chicago.....	@ 8
(30- and 60-lb. solid packed tubs, 1c per lb. less.)	
Pastry, 60-lb. tubs, f.o.b. Chicago.....	@ 10

LARD.

Prime steam, cash (Ed. Trade).....	@ 4.25
Prime steam, loose (Ed. Trade).....	@ 4.25
Refined lard, tierces, f.o.b. Chicago.....	@ 6 1/2
Kettle rendered, tierces, f.o.b. Chgo.....	@ 6
Leaf, kettle rendered, tierces, f.o.b. Chicago.....	@ 6
Neutral, in tierces, f.o.b. Chicago.....	@ 6
Compound, vegetable, tierces, c.a.f.....	@ 6 1/2

OLEO OIL AND STEARINE.

Extra oleo oil.....	@ 5 1/2
Prime No. 1 oleo oil.....	@ 5
Prime No. 2 oleo oil.....	@ 4 1/2
Prime No. 3 oleo oil.....	@ 4 1/2
Prime oleo stearine, edible.....	@ 4 1/2

TALLOWES AND GREASES.

(In Tank Cars or Drums.)

Edible tallow, under 1% acid, 45 titre.....	3 1/2 @ 3 1/2
Prime packers' tallow.....	@ 2 1/2
No. 1 tallow, 10% f.f.a.....	2 1/2 @ 2 1/2
No. 2 tallow, 40% f.f.a.....	1 1/2 @ 2 1/2
Choice white grease.....	2 1/2 @ 3
A-White grease.....	2 1/2 @ 2 1/2
B-White grease, max. 5% acid.....	2 1/2 @ 2 1/2
Yellow grease, 10@15%.....	@ 2 1/2
Brown grease, 40% f.f.a.....	1 1/2 @ 1 1/2

VEGETABLE OILS.

Crude cottonseed oil in tanks, f.o.b. Valley points, prom.....	2 1/2 @ 3
White, deodorized, in bbls., f.o.b. Chgo.....	6 1/2 @ 6 1/2
Yellow, deodorized.....	6 1/2 @ 6 1/2
Soap stock, 50% f.f.a., f.o.b.....	nom.
Corn oil, in tanks, f.o.b. mills.....	3 1/2 @ 3 1/2
Soya bean oil, f.o.b. mills.....	2 1/2 @ 2 1/2
Cocconut oil, seller's tanks, f.o.b. coast.....	2 1/2 @ 2 1/2
Refined in bbls., f.o.b. Chicago.....	6 1/2 @ 6 1/2

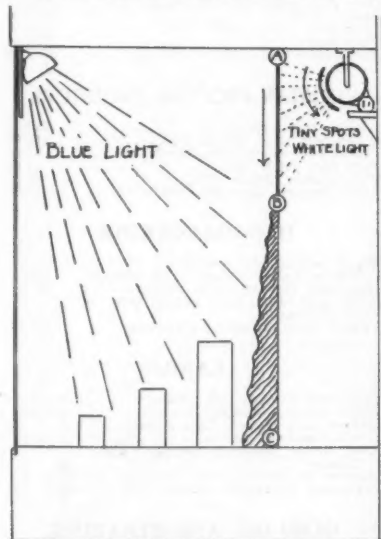
Retail Section

Holiday Store Windows Unusual Lighting Effects Which Can Be Had at Small Cost

During the summer months the retailer does not find it necessary to give much thought to lighting effects in connection with his window displays, unless his store happens to be located on a street on which there is considerable night traffic.

But as the days grow shorter, the subject of lighting assumes more importance, and as the holiday season approaches—a time when window lights often are turned on early in the afternoon, and when many customers and prospective customers are on the street during hours of darkness—the subject of window lighting becomes more important.

Well lighted windows are neces-



SNOWFLAKES IN LIGHT.

Fig. 1.—Here is how the retailer can secure the effect of falling snow in his window display. The portion A-B is of translucent material. Behind this is a perforated cylinder in which are electric lights. When the cylinder is revolved forward the spots of light showing through the perforations move downward.

sary to attract attention. Plenty of light is easy to secure. It simply is a matter of outlets. But to secure unusual lighting effects sometimes requires a little thought and planning, although very pleasing displays can often be secured at comparatively little expense.

A simple, inexpensive and effective scheme is to equip two, three, or four

of the window lamps with color shields—red, green, amber, for example—and to insert a blinker button into the socket of each. These operate automatically from the heat to break the current at irregular intervals of a second or more each. This gives each lamp a flickering effect, and there will be a continuous changing of the color of the illumination in the window as each lamp flashes on and off.

Vari-colored Effects.

Sometimes two or three lamps may flash on at the same moment, since the buttons are not uniform in their operations. This will produce still another variety of color. The quick and frequent, yet not obnoxiously abrupt, change of illumination color always attract the attention of the passersby.

Another simple little trick is to conceal a lamp with a vari-colored shade, which revolves from the heat, so that its light plays upon a background of relatively neutral tone. The spectator will view waves of various colors passing from one side of the window to another. Concealment may be accomplished by placing the lamp on a shelf or pedestal at the end of the window and putting a portion of the display between it and the spectator.

Another method of concealment is to put the lamp behind a background constructed in whole or in part of translucent material. This is illustrated, in a measure, by Figure No. 1. In this case the portion A to B is a panel of translucent material, while the section, B to C, is opaque. The revolving shade will cast waves of vari-colored light visible to the spectator upon the panel.

Falling Snow in Lights.

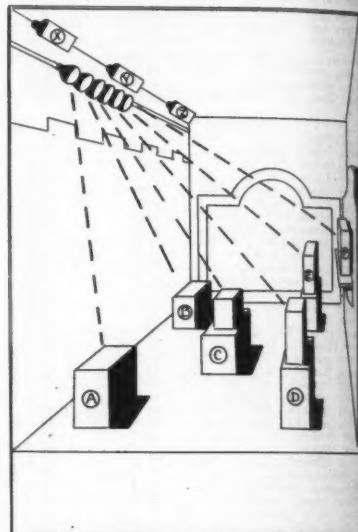
Moving cloud effects also may be produced by this contrivance. Irregular spots of opaque material may be painted on the revolving shade. If the retailer suspends a miniature airplane in front of the panel and directs a current of air from a concealed electric fan against its propeller, to cause it to revolve, the moving cloud effects on the background will cause the airplane to appear to fly.

In any event the dealer must reduce the intensities of light in the window. It would be better to use color. For example, the regular window lighting might be a soft blue on the merchandise, while amber, orange, red or purple are used on the lamp shade to produce color waves; and white light, broken by splotches of darkness, to produce cloud effects.

Figure No. 1, however, is designed

to illustrate a method of imitating a snow scene. This will require more work and a trifle more expense.

Behind the translucent panel A-B is a long cylinder in which holes have been punched. These should not be more than a quarter of an inch in diameter.



PRODUCTS IN THE SPOTLIGHT.

Fig. 2.—By using several spotlights and a sign flasher the retailer can plan to have a beam of light directed at regular intervals on each product on display.

If a light is placed inside the cylinder, spots of white light will play upon the panel. If the cylinder revolves downward, the spots will move downward in long streaks. If a shield, constructed of thin, longitudinal strips about half an inch wide and spaced about the same distance, is placed between the cylinder and the panel and as close to the cylinder as possible, the long streaks of white light will be broken into short streaks, which, when they fall upon the panel will give a fair representation of falling snowflakes. The cylinder may be turned by a small electric motor.

Products in the Spotlight.

To include lamps in the cylinder it will be necessary to make the cylinder revolve on the axle, not with it. The axle must be hollow so the electric wires may be run through it to the lamps.

If the window is large enough and sufficiently high, the contrivance may be placed in front—in a position corresponding to the transom bar fixture—and concealed by the valance. Then the "snowflakes" will appear to fall upon all parts of the exhibit, instead of upon merely a portion of the back-

(Continued on page 50.)

More Sliced Ham Profits

How to Cut Ham to Get Most Money Out of Center Slices

Disposing of hocks and shanks of smoked hams is something of a problem for many retailers, especially if these are large pieces.

Every market has demand for slices of ham for frying or broiling. When this means that four or five pound pieces are left to dispose of the retailer, realizing that these may be slow-moving cuts, is inclined to ask a price for the sliced ham which he is sure will cover any loss he may sustain on the pieces remaining.

Now, if a larger number of slices can be cut from the smoked ham, it has the double advantage of reducing the cost per pound of the slices and leaving much smaller pieces to sell for boiling or baking.

A 3 or 4 lb. butt or shank can be sold at a low price and moved readily if a little salesmanship is put back of it, provided a fair price is secured for nearly half the ham in the form of slices.

Get Most Center Slices.

As the center cut slices are the part of the ham generally in greatest demand, it is recognized as most profitable to cut the ham so as to obtain the largest number of center slices. If the slices are cut straight across the ham it is not possible at most to get more than 7 center slices. A ham weighing 13 lbs. 7 oz. will break up as follows:

7 center slices	3 lbs. 10 oz.
Shank	5 lbs. 3 oz.
Butt	4 lbs. 10 oz.

If the slices are cut parallel with the aitch bone it is possible to cut 12 center slices from a ham of the same weight, which will divide up as follows:

12 center slices	6 lbs.
Shank	4 lbs.
Butt	3 lbs. 7 oz.

Two ways to use the shoulder hock will be described and illustrated in the next article in this series.

"Getting the Maximum Number of Center Slices from a Smoked Ham" is the seventh of a series of articles describing modern methods of cutting pork introduced by the National Live Stock and Meat Board. Illustrations on this page.

Reprints of each of these illustrated articles may be obtained in quantity for distribution in the trade, if ordered at once. For further information, write THE NATIONAL PROVISIONER, Chicago.

PORK CAMPAIGN HIGH LIGHTS.

The National Live Stock and Meat Board's pork campaign is going at top speed in Pennsylvania.

More than 200 retail meat dealers were at a pork cutting demonstration at Bethlehem, Pa., on October 27. Hall crowded to capacity. About fifty stood throughout the meeting.

Chain store and independent dealers

of Scranton, Pa., turned out in fine shape to see modern pork cutting methods demonstrated. Approximately 200 attended, terming the demonstration the best they had ever seen.

Nearly 300 dealers at the demonstration at Wilkes Barre. Crowd so interested that nobody wanted to go home at close of demonstration. Demonstrator showered with questions.

Meat classes at Penn State College given talks on pork.

The case of a retailer in Rock Island, Ill., is one example of the practicability

of the new pork cuts. This man has not even seen the demonstration, but he is making the cuts, following the instructions given in the Board's manual, "Cashing In on Pork," which are reproduced from week to week in the pages of THE NATIONAL PROVISIONER. He writes: "You will note from our attached 'ad' that we are advertising the new pork cuts—butterfly pork chops and country style backbones. Have had a good demand for these cuts. I sure will be present at the coming pork demonstration at Davenport."

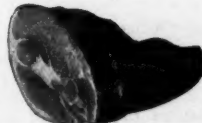
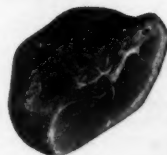
MAXIMUM CENTER SLICES FROM A SMOKED HAM

Center cut slices generally are the part of the ham which is in greatest demand. Therefore it is profitable to cut the ham so as to obtain the maximum number of center slices.



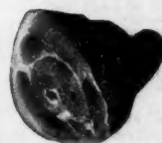
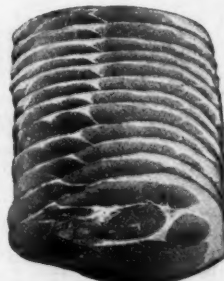
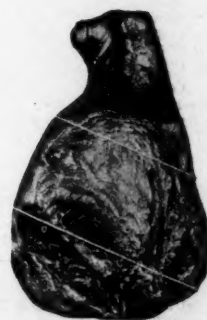
Ham cut straight across yielded seven center slices as shown below.

7 center slices	3 lbs. 10 oz.
Shank	5 lbs. 3 oz.
Butt	4 lbs. 10 oz.
	13 lbs. 7 oz.



Ham cut parallel with the aitch bone yielded twelve center slices as shown below.

12 Center slices	6 lbs.
Shank	4 lbs.
Butt	3 lbs. 7 oz.
	13 lbs. 7 oz.



HOLIDAY SHOW WINDOWS.

(Continued from page 48.)

ground. Here again the general illumination in the window should be subdued, or colored.

The average Christmas window contains many suggestions. As a rule, however, none stands out in prominence. But, in Figure No. 2, we illustrate a method by which each of several items may be given prominence, one at a time. If the butcher hasn't several regulation spotlights for window displays, he may rig up a series of half a dozen or more automobile spot lights—get them at the wrecking yards—along the transom bar, and direct the beams of each against one item or portion of the display. Then he may rig up a small, motor flasher—or rent one—and cause each spot light to come on and go off at regular intervals. While one light is on, the others are dark. By this arrangement, a flicker of light will appear to shift from one item to another. Five seconds is the maximum illumination period to be given each item. Two seconds would be better.

How to Use Flashlights.

If automobile spot lights are not available, perhaps an ingenious butcher's helper may use flash lights by soldering wires to the bulbs in place of the usual contacts with dry cells. In either case, however, it will be necessary to use the proper transformer to provide suitable current if the dealer wants to hook up with his regular lighting system.

The regular lights—X, Y, and Z—should burn colored light to give some illumination to the entire exhibit. But, being under a spot light, each of the exhibits, A, B, C, D, E, and F, will stand out boldly and individually under white light at regular intervals.

NEWS OF THE RETAILERS.

John Walz is planning to reopen his meat market in Merricourt, N. D.

Miller Grocery & Meat Market, Ames, Ia., has been closed.

The general store and meat market of Charles Babcock, Brockway, Mont., recently was destroyed by fire.

Bent George Sell has purchased the meat market of Joe Ashkanaze, Grafton, N. D.

Kruse Meat Market, Spirit Lake, Ia., recently was damaged by fire.

A. Gottfried and Son have applied

for a license to conduct a retail meat market at 942 Raymond ave., St. Paul, Minn.

H. S. Franke has applied for a license to conduct a retail meat store at 1804 Glenwood ave., Minneapolis, Minn.

Eagle Kash & Karry Markets, operators of retail meat stores in Rock Island and Moline, Ill., and Davenport, Ia., have opened their sixth store at 525 Fifteenth st., Moline.

Pratt Meat Market, 2457 Pratt ave., Chicago, Ill., has been incorporated with a capital of \$5,000. Incorporators are Leo E. Flesh, Samuel K. Dim and Harry A. Simons.

E. H. Schnebel meat and grocery store has sold out to Mrs. Rose Gentle, Iowa Falls, Iowa.

Paul Turner, 146 State st., St. Paul, Minn., has applied for a license to conduct a meat market.

Approximately 1,000 retail meat dealers and others recently attended a demonstration of new methods of cutting meat at the Armour and Co. plant at St. Paul, Minn.

The Lauerman store, Shawano, Wis., has been enlarged and re-arranged to accommodate a new meat department. Henry Emanuel, who has been in the meat business most of his life, has charge of the department.

W. F. Hagan has opened a meat business at Filley, Neb.

The Baron's Department store, Sioux City, Ia., has purchased the stock, fixtures and equipment of the Shiloff Grocery and Meat Market, 316 Fourth street.

A new modern market of Marachowsky's at Watertown, Wis., combined with the original store at the corner of North Second and Madison sts., was recently opened.

AMONG NEW YORK RETAILERS.

The annual dinner dance of Ye Olde New York and Westchester branches has been set for January 15 and Alvin Freirich, chairman of the advertising committee, and his assistants are checking up to find the most desirable place for the festivities. Some report may be ready when Ye Olde New York branch holds its next meeting on November 15 at Papaye's Hall, New York. At this same meeting it is planned to announce the winners of the essay contest which closes November 9.

Because the regular meeting date of the Eastern District Branch fell on Election Day a meeting on Tuesday of this week was held at Schwaben Hall with chairman Chris Stein presiding. There was a discussion on the results of the Sunday closing activities. The work of the committee will continue. This branch will continue the turkey exchange through the office of executive secretary Fred Riester. The next meeting will be November 15, advanced one week because of Thanksgiving holidays. Following the usual custom Eastern District will hold their annual vaudeville and dance in Schwaben Hall, February 21, 1933. Fred Riester is chairman of the general committee.

A number of old timers responded to the invitation of Brooklyn Branch and attended a meeting last Thursday night, one of the largest in several years.

WHOLESALE DRESSED MEAT PRICES.

Wholesale prices of Western dressed meats quoted by the U. S. Bureau of Agricultural Economics at Chicago and Eastern markets on Nov. 3, 1932:

Fresh Beef:	CHICAGO.	BOSTON.	NEW YORK.	PHILA.
YEARLINGS (1) (300-550 LBS.):				
Choice	11.50@13.50		12.50@14.00	
Good	9.00@11.50		10.00@12.50	
Medium	7.00@9.00		7.00@10.00	
STEERS (550-700 LBS.):				
Choice	11.50@13.00		12.00@13.50	12.00@13.00
Good	9.00@11.50		10.00@12.00	10.00@12.00
STEERS (700 LBS. UP):				
Choice	12.00@14.00	11.50@12.50	12.00@13.50	12.00@13.00
Good	10.00@12.00	9.00@11.50	10.00@12.00	10.00@12.00
STEERS (500 LBS. UP):				
Choice	7.00@9.00	7.00@9.00	7.50@10.00	7.50@9.50
Medium	6.00@7.00	6.00@7.00	6.50@7.50	
Common				
COWS:				
Good	6.00@7.00	6.50@7.00	7.00@8.00	7.00@8.00
Medium	5.50@6.00	5.50@6.50	6.00@7.00	6.00@7.00
Common	5.00@5.50	5.00@5.50	5.00@6.00	5.50@6.00
Fresh Veal and Calf Carcasses:				
VEAL (2):				
Choice	7.00@8.00	10.00@11.00	9.00@12.00	9.00@10.00
Good	6.00@7.00	8.00@10.00	7.00@9.00	8.00@9.00
Medium	5.00@6.00	6.00@8.00	6.00@7.00	7.00@8.00
Common	4.00@5.00	5.00@6.00	5.00@6.00	6.00@7.00
CALF (2) (3):				
Choice	6.00@7.00			
Good	5.00@6.00	6.00@7.00	5.50@7.00	7.00@8.00
Medium	4.50@5.50	5.00@6.00	4.50@6.00	6.00@7.00
Common	4.00@4.50	4.00@5.00	4.00@5.00	5.00@6.00
Fresh Lamb and Mutton:				
LAMB (38 LBS. DOWN):				
Choice	9.50@11.00	11.00@12.00	12.00@13.00	11.00@12.00
Good	8.50@9.50	10.50@11.50	11.50@12.50	10.50@11.50
Medium	7.50@8.50	9.50@10.50	10.00@11.50	9.00@10.00
Common	6.00@7.00	8.00@9.50	9.00@10.00	8.00@9.00
LAMB (39-45 LBS.):				
Choice	9.50@11.00	11.00@12.00	12.00@12.50	11.00@12.00
Good	8.50@9.50	10.50@11.50	11.00@12.00	10.50@11.50
Medium	7.50@8.50	9.50@10.50	10.00@11.00	9.00@10.00
Common	6.00@7.50	8.00@9.50	9.00@10.00	8.00@9.00
LAMB (46-55 LBS.):				
Choice	9.00@9.50	10.00@11.50	10.50@11.50	9.00@11.00
Good	8.00@9.00	9.50@11.00	9.50@10.50	8.00@10.00
MUTTON (EWE) 70 LBS. DOWN:				
Good	4.00@5.00	5.00@6.00	5.00@6.00	5.50@6.00
Medium	3.50@4.00	4.00@5.00	4.00@5.00	5.00@5.50
Common	2.00@3.00	3.00@4.00	3.00@4.00	4.00@5.00
Fresh Pork Cuts:				
LOINS:				
8-10 lbs. av.	7.00@9.00	8.00@9.00	8.00@10.00	8.00@10.00
10-12 lbs. av.	7.00@8.50	8.00@9.00	8.00@10.00	8.00@10.00
12-15 lbs. av.	6.50@7.50	8.00@9.00	8.00@9.00	8.00@9.00
16-22 lbs. av.	6.00@6.50	7.00@8.00	7.00@8.00	7.00@8.00
SHOULDERS, N. Y. STYLE, SKINNED:				
8-12 lbs. av.	5.00@6.00		7.00@8.00	6.50@7.50
PICNICS:				
6-8 lbs. av.		6.50@7.00		5.50@6.50
BUTTS, BOSTON STYLE:				
4-8 lbs. av.	6.00@7.00		7.50@9.50	8.00@9.00
SPARE RIBS:				
Half sheets	5.00@6.50			
TRIMMINGS:				
Regular	3.00@3.50			
Lean	5.00@7.00			

(1) Includes heifer yearlings 450 lbs. down at Chicago. (2) Includes "skins on" at New York and Chicago. (3) Includes sides at Boston and Philadelphia.

Joseph Maggio spoke on business conditions. Albert Rosen also gave a short talk. State secretary David Van Gelder gave a blackboard demonstration presenting a method of figuring by tonnage rather than by price. J. Breen, an electrical engineer, gave an interesting talk on mechanical refrigeration. The card tournament started off with a good number of entrants. November 10, this branch will have an open mass meeting to which members of the various branches have been invited.

A very successful mass meeting was held by Jamaica Branch recently. Attorney Aaron Kaufman gave an interesting talk in which he stressed the importance of members being association-minded and the necessity of working together to protect individuality in the meat industry. State president Anton Hehn spoke on state association activities. State secretary David Van Gelder gave a blackboard demonstration on operating costs. Horace Frink, Eastern representative of Plee-zing Company, also spoke.

Steve Kittel and Jack Hanna were speakers at a meeting of South Brooklyn Branch, Tuesday of this week. They gave interesting talks on the condition of the meat business, comparing the past with the present and the present with the prospective future. The turkey exchange, which has been so successful the last few years, will be effective again this Thanksgiving. At the meeting November 15 a physician will be in attendance and will issue health certificates to those qualifying.

A successful bunco and card party was held by the Ladies' Auxiliary Thursday of last week. Hostesses Mrs. Chris Roesel and Mrs. Fred Schneider presented the winner at each table with a prize. A business meeting will be held at the McAlpin Hotel, November 10. On Nov. 17, Mrs. A. Werner, jr., will be hostess at a coca-cola party when there will be two prizes at each table. Refreshments will be served.

Mrs. A. Werner, jr., president of Ladies' Auxiliary, motored up state with a party of friends over the week end.

I. Werden of Ye Olde New York Branch and Mrs. Werden celebrated a wedding anniversary October 28.

All This for \$5.00

- 1— 6" Boning Knife, Best Quality Steel
- 1— 9" Solid Steel Market Cleaver, German Pattern, 2 lb. 10 oz.
- 1—10" Roast Beef Tier, with eye
- 1—12" Steak Knife, Straight or Climber Type (state which)
- 1—14" Butcher Steel, Genuine "Dick" Magnetized

Unheard of value! Complete set of all five tools sent anywhere in U. S. for

\$5.00.

C.O.D.

Check

or

Cash

Fully guaranteed! Write today.

A.C. Wicke Mfg. Co.

414 East 102nd St.
New York, N. Y.

COMPLETE

C. O. D. — Cash

SET, \$5.00

or Check

NEW YORK NEWS NOTES.

Dale Johnson, real estate department, Armour and Company, Chicago, was in New York during the past week.

Vice president C. R. Hood, beef department, Wilson & Co., Chicago, visited New York during the past week.

Vice president J. P. Spang and O. A. Pregenzer, branch house sales department, Swift & Company, Chicago, spent a few days in New York during the past week.

Dr. J. J. Vollertsen, research department, Armour and Company, Chicago, visited at the plant of the New York Butchers Dressed Meat Company for a few days during the past week.

General manager U. P. Adams, New York district, Armour and Company, and his assistants J. A. Hetherington, city territory, and G. R. Gibbons, country territory, were in Chicago last week.

A. Ewing Sinclair, assistant general superintendent, Kingan & Co., Indianapolis, Ind., visited New York during the past week and attended a sales

meeting at the Brook Avenue branch. Mr. Sinclair is making a tour of inspection to all Kingan branches.

Meat, fish and poultry seized and destroyed by the health department of the city of New York during the week ended October 29, 1932, were as follows: Meat.—Brooklyn, 2 lbs.; Manhattan, 685 lbs.; Bronx, 52 lbs.; Queens, 54 lbs.; total, 793 lbs. Fish.—Brooklyn, 36 lbs.; Bronx, 75 lbs.; Queens, 5 lbs.; total, 116 lbs. Poultry.—Brooklyn, 30 lbs.; Manhattan, 244 lbs.; Queens, 20 lbs.; total, 294 lbs.

Business of John Morrell & Co., New York, at the fiscal year closing on November 1, was ahead of that for the same period last year, manager B. O. Gibbs reports; also that construction work on the new Morrell branch plant at Kent Avenue and North Tenth street, Brooklyn, is progressing nicely and there is a possibility that it will be ready for occupancy in time to conduct business there by the Christmas holidays.

Watch "Wanted" pages for bargains in equipment.

United Dressed Beef Company J. J. Harrington & Company CITY DRESSED BEEF, LAMB AND VEAL, POULTRY

Packer Hides, Calf Skins, Oleo Oils, Stearine, Cracklings, Stock Food, Tallows, Horns and Cattle Switches, Pulled Wool and Pickled Skins

43RD and 44TH STREETS
FIRST AVE. and EAST RIVER

NEW YORK CITY

Telephone Murray Hill 2300

NEW YORK MARKET PRICES

LIVE CATTLE

Steers, medium	6.25@ 6.90
Cows, common to medium	2.50@ 3.75
Bulls, common to medium	2.25@ 3.35

LIVE CALVES.

Yearlings, good to choice	6.50@ 7.50
Yearlings, medium	4.50@ 6.00

LIVE LAMBS.

Lambs, good to choice	6.00@ 6.50
Lambs, medium	6.00@ 6.75

LIVE HOGS.

Hogs, 190-200 lbs.	3.75@ 4.00
Hogs, 230-260 lbs.	3.90@ 3.50

DRESSED HOGS.

Hogs, 90-140 lbs., good to choice	5.37 1/2 @ 5.75
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DRESSED BEEF.

CITY DRESSED.

Choice, native, heavy	15 @ 16
Choice, native, light	15 @ 16
Native, common to fair	15 @ 14

WESTERN DRESSED BEEF.

Native steers, 600@800 lbs.	15 @ 16
Native choice yearlings, 440@600 lbs.	15 @ 16
Good to choice hifers	15 @ 16
Good to choice cows	11 @ 12
Common to fair cows	8 @ 9
Fresh bologna bulls	8 @ 7

BEEF CUTS.

	Western.	City.
No. 1 ribs	20 @ 22	23 @ 24
No. 2 ribs	18 @ 20	20 @ 22
No. 3 ribs	16 @ 17	16 @ 18
No. 1 loins	24 @ 26	28 @ 30
No. 2 loins	22 @ 24	24 @ 26
No. 3 loins	18 @ 20	20 @ 22
No. 1 hinds and ribs	15 @ 17	16 @ 18
No. 2 hinds and ribs	14 @ 15	14 @ 16
No. 3 hinds and ribs	11 @ 14	11 @ 13 1/4
No. 1 rounds	12 @ 13	13 @ 14
No. 2 rounds	11 @ 12	12 @ 13
No. 3 rounds	10 @ 11	11 @ 12
No. 1 chucks	13 @ 14	13 @ 14
No. 2 chucks	11 @ 12	12 @ 13
No. 3 chucks	10 @ 11	11 @ 12
Bolognas	6 1/2 @ 7 1/2	7 @ 7 1/4
Rolls, reg. 4@6 lbs. avg.	22 @ 23	23 @ 24
Rolls, reg. 4@6 lbs. avg.	17 @ 18	18 @ 19
Tenderloins, 4@6 lbs. avg.	50 @ 60	50 @ 60
Tenderloins, 5@6 lbs. avg.	50 @ 60	50 @ 60
Shoulder clods	11 @ 12	11 @ 12

DRESSED VEAL

Good	10 @ 12
Medium	9 @ 10
Common	7 @ 9

DRESSED SHEEP AND LAMBS.

Lambs, choice	11 1/2 @ 12 1/2
Lambs, medium	10 @ 11
Sheep, good	5 @ 7
Sheep, medium	4 @ 6

FRESH PORK CUTS.

Pork loins, fresh, Western, 10@12 lbs.	9 1/2 @ 10
Pork tenderloins, fresh	25 @ 30
Pork tenderloins, frozen	20 @ 22
Shoulders, Western, 10@12 lbs. avg.	7 @ 8
Butts, boneless, Western	11 @ 12
Butts, regular, Western	8 @ 9
Hams, Western, fresh, 10@12 lbs. avg.	9 @ 10
Picnic hams, Western, fresh, 6@8 lbs. average	8 @ 9
Pork trimmings, extra lean	7 @ 8
Pork trimmings, regular, 50% lean	7 @ 8
Spareribs, fresh	7 @ 8

SMOKED MEATS.

Hams, 8@10 lbs. avg.	13 @ 14
Hams, 10@12 lbs. avg.	13 @ 14
Hams, 12@14 lbs. avg.	12 1/2 @ 13 1/4
Picnics, 6@8 lbs. avg.	8 @ 10
Picnics, 8@10 lbs. avg.	8 1/2 @ 9 1/4
Rollerets, 8@10 lbs. avg.	10 @ 11
Beef tongue, light	22 @ 23
Beef tongue, heavy	23 @ 25
Bacon, boneless, Western	13 @ 14
Bacon, boneless, city	12 @ 13
City pickled bellies, 8@10 lbs. avg.	9 @ 10

FANCY MEATS.

Fresh steer tongues, untrimmed	15c a pound
Fresh steer tongues, 1 c. trim'd	30c a pound
Sweetbreads, beef	25c a pound
Sweetbreads, veal	60c a pair
Beef kidneys	10c a pound
Mutton kidneys	10c a pound
Livers, beef	25c a pound
Oxtails	15c a pound
Beef hanging tenders	24c a pound
Lamb fries	10c a pair

BUTCHERS' FAT.

Shop fat	@ .25 per cwt.
Breast fat	@ .50 per cwt.
Edible suet	@ 1.25 per cwt.
Cond. suet	@ .75 per cwt.

GREEN CALFSKINS.

	5-9	10-12 1/2	13 1/2	14	14-18	18 up
Prime No. 1 veals	5	.65	.70	.75	1.00	
Prime No. 2 veals	4	.50	.55	.60	.75	
Buttermilk No. 1	3	.40	.45	.50		
Buttermilk No. 2	2	.30	.35	.40		
Branded Gruby	1	.15	.20	.25	.30	
Number 3	1	.10	.20	.25	.30	

BUTTER.

Creamery, extras (92 score)	20 1/2 @ 20 1/2
Creamery, firsts (91 score)	19 1/2 @ 20
Creamery, seconds (88 score)	@ 18

EGGS.

(Mixed Colors.)

Special packs, including unusual hennery selections	28 @ 32
Standards	23 1/2 @ 24 1/2
Rehanded receipts	24 @ 24 1/2
Checks	19 @ 20

LIVE POULTRY.

Fowls, colored, via express	16 @ 20
Chickens, Rocks, fancy, via express	@ 18
Chickens, Leghorns	@ 12

DRESSED POULTRY.

FRESH KILLED.

Fowls—fresh—dry packed—12 to box—fair to good:

Western, 60 to 65 lbs. to dozen, lb.	14 @ 16
Western, 45 to 54 lbs. to dozen, lb.	12 @ 14
Western, 45 to 47 lbs. to dozen, lb.	12 @ 14
Western, 36 to 42 lbs. to dozen, lb.	12 @ 14
Western, 31 to 35 lbs. to dozen, lb.	12 @ 14

Fowls—fresh—dry pld.—12 to box—prime to fecy:

Western, 60 to 65 lbs. to dozen, lb.	17 @ 18
Western, 45 to 54 lbs. to dozen, lb.	15 @ 16
Western, 45 to 47 lbs. to dozen, lb.	15 @ 16
Western, 36 to 42 lbs. to dozen, lb.	15 @ 16
Western, 31 to 35 lbs. to dozen, lb.	15 @ 16

Ducks—

Long Island, No. 1 15 @ 16 |

Squabs—

White, ungraded, per lb. 20 @ 30 |

Turkeys, frozen—dry pld.:

Young toms 18 @ 23 |

Young hens 20 @ 24 |

Fowls, frozen—dry pld.—12 to box—prime to fecy:

Western, 60 to 65 lbs., per lb.	17 @ 18
Western, 45 to 54 lbs., per lb.	15 @ 16
Western, 45 to 47 lbs., per lb.	15 @ 16

BUTTER AT FOUR MARKETS.

Wholesale prices of 92 score butter at Chicago, New York, Boston and Philadelphia, week ended Oct. 27, 1932:

	Oct. 21	22	24	25	26	27
Chicago	19 1/2	19 1/2	19 1/2	20	20	20
N. Y.	21	20 1/2	20 1/2	20 1/2	20 1/2	20 1/2
Boston	21 1/2	21	21	21	21	21
Phila.	22	21 1/2	21 1/2	21 1/2	21 1/2	21 1/2

Wholesale prices carlots—fresh centralized butter—90 score at Chicago:

10 18 1/2 19 1/2 19 1/2 19 1/2 18 1/2

Receipts of butter by cities (tubs):

	This week	Last week	Since Jan. 1—1932
Chicago	26,333	29,096	31,123
N. Y.	41,067	41,715	52,768
Boston	12,225	11,176	13,040
Phila.	15,490	16,211	15,448

Total 95,144 98,138 112,376 7,958,307 7,865,721

Cold storage movement (lbs.):

	In	Out	On hand	Same week day
Oct. 27	Oct. 27	Oct. 23	last year	
Chicago	18,900	123,477	17,359,644	12,211,771
New York	29,508	201,774	8,699,276	4,834,595
Boston		179,513	4,275,839	3,851,628
Phila.	3,420	53,283	1,891,336	1,071,169

Total 51,828 558,047 32,106,095 21,069,183

FERTILIZER MATERIALS
BASIS NEW YORK DELIVERY.

Ammoniates.

Ammonium sulphate, bulk, per ton basis ex vessel Atlanta ports	\$21.00@22.00
Ammonium sulphate, double bags, per 100 lb. f.s. New York	8 1/2 @ 9
Blood, dried, 15-16% per unit	1 1/2 @ 1 3/4
Fish scrap, dried, 11% ammonia, 10% B. P. L. f.o.b. fish factory	1.90 @ 1 1/2
Fish guano, foreign, 13 1/2 @ 14% ammonia, 10% B. P. L.	2.25 @ 2 1/2
Fish scrap, acidulated, 6% ammonia, 3% A. P. A. Del'd. Balt. & Norfolk	1.75 @ 2 1/2
Soda Nitrate, per net ton	62 1/2 @ 63 1/2
in 200-lb. bags	62 1/2 @ 63 1/2
in 100-lb. bags	62 1/2 @ 63 1/2
Tankage, ground, 10% ammonia, 15% B. P. L. bulk	1.40 @ 1 1/2
Tankage, unground, 9 1/2 @ 10% ammonia	1.35 @ 1 1/2

Phosphates.

Foreign bone meal, steamed, 3 and 50 bags, per ton, c.i.f.	@ 18 1/2
Bone meal, raw, India, 4 1/2 and 50 bags, per ton, c.i.f.	@ 23 1/2
Acid phosphate, bulk, f.o.b. Baltimore, per ton, 16% flat	@ 7 1/2

Potash.

Manure salt, 30% bulk, per ton	@ 18 1/2
Kalinit, 14% bulk, per ton	@ 17 1/2
Muriate in bags, per ton	@ 17 1/2
Sulphate in bags, per ton	@ 17 1/2
Potash Salts are less 2% Discount.	

Dry Rendered Tankage.

50% unground	@ 8 1/2
60% unground	@ 8 1/2

BONES, HOOF AND HORNS.

Round shin bones, avg. 48 to 50 lbs., per 100 pieces	73.00 @ 75.00
Flat shin bones, avg. 40 to 42 lbs., per 100 pieces	60 @ 62
Black or striped hoofs, per ton	45.00 @ 48.00
White hoofs, per ton	45 @ 48
Tail bones, avg. 85 to 90 lbs., per 100 pieces	@ 75
Horns, according to grade	75.00 @ 80.00

NEW YORK MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under federal inspection at New York for week ended Oct. 29, 1932, with comparisons:

	Week ended Oct. 29.	Prev. week.	Oct. week, 1931.
West. drsd. meats:			
Steers, carcasses	7,646	8,413	7,900
Cows, carcasses	5,174	783	5,000
Bulls, carcasses	315	284	300
Veals, carcasses	14,001	12,541	13,200
Lambs, carcasses	39,226	40,234	41,000
Mutton, carcasses	2,565	2,912	3,000
Beef cuts, lbs.	549,492	586,407	580,000
Pork cuts, lbs.	9,570	2,568,927	2,300,000
Local slaughters:			
Cattle	8,670	7,537	8,000
Calves	13,059	12,140	13,000
Hogs	33,531	54,883	35,000
Sheep	71,767	68,958	70,000

PHILADELPHIA MEAT SUPPLIES.

Receipts of Western dressed meats and local slaughters under city and federal inspection at Philadelphia for the week ended Oct. 29, 1932:

	Week ended Oct. 29.	Prev. week.	Oct. week, 1931.
West. drsd. meats:			
Steers, carcasses	2,276	2,061	2,100
Cows, carcasses	1,017	1,943	1,800
Bulls, carcasses	270	357	300
Veals, carcasses	1,425	1,850	1,700
Lambs, carcasses	15,277	16,796	16,000
Mutton, carcasses	843	1,024	1,000
Pork, lbs.	612,801	935,679	900,000
Local slaughters:			
Cattle	1,700	1,717	1,800
Calves	2,455	2,746	2,800
Hogs	19,316	20,770	20,000
Sheep	7,648	10,289	10,000

BOSTON MEAT SUPPLIES.

Receipts of Western dressed meats at Boston, week ended Oct. 29, 1932, with comparisons:

	Week ended Oct. 29.	Prev. week.	Oct. week, 1931.
West. drsd. meats:			
Steers, carcasses	2,838	2,946	2,800
Cows, carcasses	2,566	2,370	2,400
Bulls, carcasses	35	39	40
Veals, carcasses	857	1,023	1,000
Lambs, carcasses	27,885	25,583	26,000
Mutton, carcasses	824	823	800
Pork, lbs.	422,563	485,237	480,000

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